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**FOOD REGULATIONS 1985**  
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## **FOOD REGULATIONS 1985**

**In exercise of the powers conferred by section 34 of the Food Act 1983, the  
Minister makes the following regulations:**

### **PART I**

### **PRELIMINARY**

## 1 - Citation, Commencement and Application

- (1) These Regulations may be cited as the Food Regulations 1985.
- (2) These Regulations shall come into force on such date as the minister may appoint by notification in the Gazette.
- (3) These Regulations shall not apply to any food prepared, produced or packaged for export outside Malaysia.

## 2 - Interpretation

- (1) In these Regulations, unless the context otherwise requires--

"Act" means the Food Act 1983;

"alcohol" means ethyl alcohol;

"appropriate designation" means a name or description, being a specific and not a generic name or description, which shall indicate to the prospective purchaser the true nature of the food to which it is applied;

"bulk container" includes--

- (a) any wagon, crate, silo, tanker and other similar container; and
- (b) any box, carton and other similar container in which more than one duly labelled package and its content are placed and in which the packages and their contents are not intended to be retained when the packages or the contents are sold by way of retail;

"commercially sterile" means any condition which is free of viable microorganisms including spores of public health significance and microorganisms capable of reproducing in the food under normal conditions of storage and distribution;

"extra wrapper" means an interior or exterior wrapper used only to facilitate packing and it not intended or adequate to serve as a sole container of the content of the package;

"outer package" means any container in which more than one duly labelled package of the same type of food are placed for the purpose of sale by retail;

"parts per cent (ppc)", "parts per million (ppm)" and "parts per billion (ppb)" means parts per centum, parts per million and parts per billion by weight respectively.

- (2) Any reference in these Regulations to parts per million and parts per billion shall be deemed to be equivalent to milligram per kilogram (mg/kg) and microgram per kilogram ( $\mu\text{g}/\text{kg}$ ) respectively.

- (3) Any reference in these Regulations to any specified article shall be construed as including a reference to any other article which is substantially identical with, and may be used for the same purpose as, the articles specifically referred to.

- (4) Any reference in these Regulations to the composition, strength, potency, purity, quality, weight, quantity, shelf life or other property of any food or any ingredient or component thereof shall be the prescribed standard with respect to that food or ingredient or component.

- (5) Where in these Regulations a standard is prescribed for any food without any expressed stipulation forbidding any added matter or substance, there shall be implied therein the stipulation that the

food for which such standard is prescribed shall not contain any added matter or substance, other than potable water, except as may be specifically permitted by these Regulations.

## PART II WARRANTY

3. Food which requires a written warranty from manufacturer, etc.

The food in respect of which the manufacturer, distributor or dealer is required to give a written warranty or other written statement under section 30 of the Act, when selling such food to any vendor, shall be as specified in the First Schedule.

## PART III PROCEDURE FOR TAKING SAMPLES

4. Procedure on taking samples for physical and chemical analysis

(1) Where an authorized officer has taken or otherwise procured a sample of food in accordance with section 5 of the Act for the purpose of physical or chemical analysis, he shall--

- (a) divide the sample into three separate parts and mark and seal or fasten up each part in such a manner as its nature will permit;
- (b) offer one part to the seller, importer or manufacturer or his agent or the person having charge of the food;
- (c) deliver either personally or through another authorized officer or by A.R. (Acknowledgement or Receipt) registered mail one of the remaining parts to an analyst; and
- (d) retain the other remaining part.

(2) Where a sample consists of any food contained in unopened packages and if the opinion of authorized officer the division of a sample for analysis into three separate parts in accordance with subregulation (1)--

- (a) is not reasonably practicable; or
- (b) might affect the composition or impede the proper analysis of the content,

the provisions of subregulation (1) shall be deemed to be complied with if the authorized officer taking or otherwise procuring the sample divides the package into the requisite number of lots and deals with each lot in the manner provided by this regulation as if it were a part and any reference in three Regulations to a part of a sample shall be construed accordingly.

(3) Notwithstanding subregulation (1) and (2), where--

- (a) a particular package of food has or appears to have in it or upon it any foreign substance or any substance which is suspected of being poisonous, harmful or injurious to health; or
- (b) it is not practicable to divide the sample into the requisite number of parts or lots,

the authorized officer shall only take one sample without dividing it into separate parts and shall subsequently deliver the sample so taken either personally or through another authorized officer or by A.R. (Acknowledgement of Receipt) registered mail to an analyst.

5. Procedure on taking samples for microbiological analysis

Where a sample of food is required for microbiological analysis, the authorized officer taking or otherwise procuring the sample in accordance with section 5 of the Act shall--

- (a) only take one sample and shall not divide such sample into separate parts;
- (b) mark and seal the sample in such a manner as its nature will permit; and
- (c) deliver such sample personally or through another authorized officer to an analyst with the least practicable delay.

6. Label for food sample

(1) The label for food sample shall be in quadruplicate with a common counterfoil in the form as prescribed in the Second Schedule.

(2) Where a food sample is divided into three parts one of such label as specified in subregulation (1) shall be pasted on each part of the sample while the remaining label is to be affixed to the request for analysis form.

(3) In cases where only one food sample is taken only one of the label shall be pasted on such sample while another label is to be affixed to the request for analysis form.

7. Request for analysis of food sample and certificate of analyst

(1) The request for analysis of food sample shall be made in Form A as set out in the Third Schedule.

(2) A certificate of the result of an analysis given by an analyst shall be in the form as set out in the Fourth Schedule.

8. Sample of food

For the purposes of this Part a sample of food may consist of one or more parts or units of the same type of food.

**PART IV  
LABELLING**

9. General requirements for labelling of food

No person shall prepare or advertise for sale or sell any food contained in a package, if the package-

- (a) does not bear on it label containing all the particulars required by these Regulations to be contained on a label relating to such package;
- (b) bears on it a label containing anything that is prohibited by these Regulations from appearing on a label relating to such package; or
- (c) bears on it a label containing any particulars that are not in the position or manner required by these Regulations in respect of a label relating to such package.

10. Language to be used

Except as otherwise provided in these Regulations, any word, statement, information or direction that is required by these Regulations to appear on the label of any package of food shall -

- (a) in the case of food produced, prepared or packaged in Malaysia, be in Bahasa Malaysia; or
- (b) in the case of imported food, be in Bahasa Malaysia or English, and in either case may include translation thereof in any other language.

11. Particulars in labelling

(1) Every package containing food for sale shall, unless otherwise provided in these Regulations, bear on it a label containing the following particulars, namely--

(a) the appropriate designation of the food or a description of the food containing the common name of its principal ingredients;

(b) in the case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food, in the following form:

"mixed" (here insert the appropriate designation of the food); or "blended" (here insert the appropriate designation of the food):

Provided that the word "mixed" or "blended" shall not be conjoined with the appropriate designation of any mixed or blended food which does not comply with the standard prescribed by these Regulations;

(c) where the food contains beef or pork, or its derivatives, or lard, a statement as to the presence in that food of such beef or pork, or its derivatives, or lard, in the form--

"CONTAINS (state whether beef or pork, or its derivatives, or lard, as the case may be)"

or in any other words to this effect;

(d) where the food contains added alcohol, a statement as to the presence in the food of such alcohol, in capital bold-faced lettering of a non-serif character not smaller than 6 point, in the form--

"CONTAINS ALCOHOL"

or in any other words to this effect;

(e) where the food consists of two or more ingredients, other than water, food additives and nutrient supplement, the appropriate designation of each of those ingredients in descending order of proportion by weight and, wherever required by these Regulations, a declaration of the proportion of such ingredient;

(f) where the food contains edible fat or edible oil or both, a statement as to the presence in that food of such edible fat or edible oil or both, together with the common name of the animal or vegetable, as the case may be, from which such fat or oil is derived;

(g) where the food contains food additive, a statement as to the presence in that food of such food additive, in the form--



"contains permitted (state the type of the relevant food additive)";

(h) where the claim is made as to the presence in that food of any vitamin, mineral, essential amino acids or essential fatty acid, a statement setting out--

(i) in the case of vitamin, the quantity of each of such vitamin, in international Units milligrams or micrograms;

(ii) in the case of mineral water, the quantity of each of such mineral in part per cent or milligrams;

(iii) in the case of essential amino acid, the quantity of each of such essential amino acid, in milligrams; or

(iv) in the case of essential fatty acid the quantity of each of such essential fatty acid, in energy per cent or grams;

present in a stated quantity of the food;

(i) a statement of the minimum net weight or volume or number of the content of the package;

(ia) in the case of food packed in liquid, a statement of the minimum drained weight of the food;

(j) in the case food locally manufactured or packed, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent any of them; and in the case of imported food, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent any of them, and the name and business address of the importer in Malaysia and the name of the country of origin of the food;

(k) such other particulars as are required by these Regulations to be given in the case of any particular food.

(2) The statements required by paragraphs (c) and (d) of subregulation (1), shall appear immediately below the appropriate designation of the food.

(3) For the purposes of paragraphs (e) and (g) of subregulation (1), where the ingredients of the food or the food additives added to such food, are derived from the animal, the common name of such animal shall also be stated on the label of that food:

Provided that shall not be necessary to indicate the name of the animal from which the ingredient or food additive is derived if it can be inferred from the appropriate designation of such ingredient of food additive.

(4) For the purpose of the paragraphs (j) of subregulation (1)--

(a) a telegraphic or code address or an address at a Post Office; or

(b) the name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device used for sealing any package of food, shall not be sufficient.

## 12. Form and manner of labelling

(1) The particulars that are required by regulation 11, or by any other regulation, to appear on the label, shall appear conspicuously and prominently in the label.

(2) Except as otherwise provided in these Regulations, the lettering for the particulars that are required by paragraph (a) of subregulation (1) of regulation (11) to appear on the label shall be so prominent

in height, visual emphasis, and position as to be conspicuous by comparison with any other matter appearing on the label.

(2A) Subregulation (2) shall not apply to a trade mark.

(3) Except as otherwise provided in these Regulations, all particulars that are required by these Regulations to appear on a label shall be written in no smaller than 10 point lettering, and with equal prominence with any other matter appearing on or attached to the package.

(4) Notwithstanding subregulation (3), the statement of ingredients as required by paragraph (e), (f), (g) and (h), and the particulars that are required by paragraphs (j) and (k), of subregulation (1) of regulation (11) may be written in not smaller than 4 point lettering unless otherwise provided in these Regulations.

(5) Every label required by these Regulations to be borne on a package shall be legibly and durably marked either on the material of the package or on material firmly or permanently attached to the package.

(6) Notwithstanding subregulation (5), a label may be firmly placed inside a package if--

(a) the package is made of clear transparent material; and

(b) the food contained in the package--

(i) is not ready for direct consumption; or

(ii) in the case of food ready for direct consumption, is completely enclosed in its natural shell or pod or interior wrapper such that it has no direct contact or is not likely to come into contact with the label.

(7) No label shall appear on the extra wrapper of any food.

### 13. Size and colour of letters

(1) Where the size of letters to be used in labels is prescribed in these Regulations by reference to minimum number of points, the reference shall be deemed to be reference to height of the lower case letter of the type face or if the wording is all in capital letters, the height of the capital letters in type face irrespective of the height of type body.

(2) Except as otherwise provided in these Regulations and for internationally accepted unit symbols of weights and measures, the lettering of every word or statement required by these Regulations to appear on labels shall be--

(a) all capital letters; or

(b) all lower case letters; or

(c) lower case letters with an initial capital letter.

(3) In every case to which paragraph (a) or paragraph (b) of subregulation (2) applies, the height of the lettering shall be uniform in every word or statement that is separately required.

(4) In every case to which paragraph (c) of subregulation (2) applies, the height of the lower case lettering shall be uniform in every word or statement that is separately required.

(5) Notwithstanding anything contained in these Regulations, where words are required by these Regulations to appear on labels in letters of specified size and the package to be labelled is so small as to prevent the use of letters of that size, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are in any event no smaller than 2 point.

(6) The requirement in these Regulations as to the height of letters shall be sufficiently complied with if the letters used are of a greater height than the height prescribed.

(7) All lettering shall appear in a colour that contrasts strongly with its background.

#### 14. Date marking

(1) In these Regulations, "date marking", in relation to a package of food, means a date permanently marked or embossed on the package, or in the label on the package, of any food signifying the expiry date or the date of minimum durability of that food, as the case may be.

(2) For the purposes of subregulation (1), the expression--

(a) "expiry date", in relation to a package of food, means the date after which the food, when kept in accordance with any storage conditions set out in the label of such food, may not retain the quality attributes normally expected by a consumer; and

(b) "date of minimum durability", in relation to a package of food, means the date until which the food, when kept in accordance with any storage conditions set out in the label of such food, will retain any specific qualities for which tacit or express claim has been made.

(3) For the purposes of these Regulations, only marking in clear unmistakable date which can be correctly interpreted by the consumer shall constitute date marking. The marking of date in code form for lot identification does not constitute date marking.

(4) The food specified in the Fifth Schedule, when in a package intended for sale, shall bear or have embossed, on the label or elsewhere on the package, a date marking in accordance with any of the alternatives as specified in subregulation (5).

(5) For the purposes of subregulation (4)--

(a) the expiry date in respect of any food shall be shown in one of the following form;

(i) "EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month and year or in month and year)";

(ii) "USE BY (here insert the date, expressed in day, month and year or in month and year)"; or

(iii) "CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month and year)";

(b) the date of minimum durability in respect of any food shall be shown in the following form:

"BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month and year)";

Provided that where only a month of particular year is stated, it shall be presumed that the expiry date or date of minimum durability, as the case may be, shall be by the end of that month.

(6) Where the validity of the date marking of a food to which this regulation applies is dependent on its storage, the storage direction of that food shall also be borne on its label.

(7) No person shall prepare or advertise for sale or sell any food specified in the Fifth Schedule unless the package containing such food bear a date marking as required by subregulation (4) and in any of the forms as specified in subregulation (5).

(8) The date marking required by this regulation shall be in capital bold-faced lettering of non-serif character not smaller than 6 point.

#### 15. Statement of strength of ingredient

Where the standards of strength, weight or quantity, as the case may be, of any ingredient or component part of any food are mentioned on the label, unless otherwise provided in these Regulations, "per cent" shall mean per cent by weight, "part per million" shall mean parts per million by weight, and "part per billion" shall mean parts per billion by weight.

#### 16. Packaging on retail premises

(1) Except as otherwise provided in these Regulations, where any food is packaged on retail premises and is offered, exposed or kept for sale in such package at the said premises in such a manner that customer may himself select the package then--

(a) every such package of food has to be sealed; and

(b) where the package is of a transparent flexible material, the label required by these Regulations for such package of food may, subject to the requirement of subregulation (6) of regulation 12, be inserted inside the package.

(2) Nothing in paragraph (e), (f), (g), (h) and (j) of subregulation (1) of regulation 11 shall apply to any package of food mentioned in subregulation (1).

(3) For the purposes of paragraph (a) of subregulation (1), a package shall be deemed to have been sealed if--

(a) in the case of plastic package, it has been completely sealed by heat or other effective means; and

(b) in the case of paper package, the open end of such package has been folded over and such fold is secured in position by an adhesive tape or other effective means.

#### 17. Exemption from regulations 11, 14 and 16

(1) Regulations 11 and 14 shall not apply to any container referred to in paragraph (a) of the definition of "bulk container" in subregulation (1) of regulation 2.

(2) Paragraphs (c), (d), (e), (f), (g) and (h) of subregulation (1) of regulation 11 shall not apply to outer package and any container referred to in paragraph (b) of the definition of "bulk container" in subregulation (1) of regulation 2.

(3) Regulation 11, 14 and 16 shall not apply to--

(a) any package of food if the food is of the nature, quality, quantity, origin or brand requested by the purchaser and is weighed, counted or measured in the presence of the purchaser; or

(b) any perishable cooked food ready for direct consumption which is packaged on retail premises in response to demand by a purchaser for a specified quantity of such food.

18. Matter forbidden on any label

(1) No descriptive matter appearing on or attached to or supplied with any package of food shall include any comment on, reference to or explanation of, any statement or label required by these Regulations to be borne on any package of food if such comment, reference, or explanation either directly or by implication, contradicts, qualifies or modifies the statement or the content of that label.

(1A) Words to indicate grading, quality or superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevant authorities responsible for such grading; and where such words appear on the label it shall be presumed that the food is compliance with the requirements established by the relevant authorities in respect of that quality grading.

(2) No label which describes any food shall include the word "pure" or any other words of the same significance unless--

(a) the food is of the strength, purity, or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food; and

(b) there is no expressed stipulation in these Regulations prohibiting the inclusion of such word in the label in respect of that food.

(3) Except as otherwise provided in these Regulations, no label which describes any food shall include the word "compounded", "medicated", "tonic" or "health" or any other words of the same significance.

(4) No label which describes any food shall include any claim in the absence of:

(a) beef or pork or its derivatives, or lard or added alcohol if the food does not contain such ingredients; or

(b) any additives or nutrient supplement the addition of which is prohibited in these Regulations.

(5) Except as otherwise provided in these Regulations, pictorial representation or design may be included in the label for the purpose of illustrating recipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading or deceptive and the representation or design immediately preceded or followed or otherwise closely accompanied, in not less than 6 point lettering, with the words "RECIPE" or "SERVING SUGGESTION" or other words of similar meaning, as the case may be.

(6) Any descriptive matter appearing on or attached to or supplied with any package of food shall not include any information on the promotion or advertisement of another product.

**PART V**  
**FOOD ADDITIVE AND NUTRIENT SUPPLEMENT**

19. Food additive

(1) In these Regulations, "food additive" means any safe substance that is intentionally introduced into or on a food in small quantities in order to affect the food's keeping quality, texture, consistency, appearance, odour, taste, alkalinity, or acidity, or to serve any other technological function in

the manufacture, processing, preparation, treatment, packing, packaging transport, or storage of the food, and that results or may be reasonably expected to result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristic of, the food, and includes any preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant and food conditioner, but shall not include nutrient supplement, incidental constituent or salt.

(2) No person shall import, manufacture, advertise for sale or sell or introduce into or on any food--

(a) any food additive other than a permitted food additive; or

(b) any permitted food additive which does not comply with the standard prescribed in these Regulations, where such standard is so prescribed.

(3) Notwithstanding subregulation (2), the addition of food additive to food is prohibited except as otherwise permitted by these Regulations. A reference in these Regulations to addition or use of "other food" in the composition of food for which a standard is prescribed in these Regulations shall not be construed as permission for the use of food additives.

(4) No person shall introduce into or on a food any food additive in such a manner as to conceal any damage to, or any inferiority in the quality of that food.

(5) Notwithstanding anything in these Regulations, except subregulations (5) of regulation 389, a food additive may be present in any food where--

(a) the additive is permitted by these Regulations to be in any ingredient used in the manufacture of the food; and

(b) the proportion of the additive in any such ingredient does not exceed the maximum proportion if any, permitted by these Regulations for that ingredient; and

(c) the total proportion of the additive in the final product does not exceed the maximum proportion, if any, permitted by these Regulations for that product; and

(d) the food into which the additive is carried over does not contain the additive in a greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice; and

(e) the additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right.

(6) There shall be written in label on a package containing food additive imported, manufactured, advertised for sale or sold--

(a) the words "(state the chemical name of the food additive) as permitted (state the type of food additive)"; provided that in the case of colouring substance or flavouring substance it shall be sufficient to state the common name or appropriate designation of the food additive in place of the chemical name; and

(b) a statement giving direction for its use.

## 20. Preservative

(1) In these Regulations, "preservative" means any substance that, when added to food, is capable of inhibiting, retarding or arresting the process of decomposition, fermentation, or acidification of such food but shall not include herb, spice, vinegar or wood smoke.

(2) The substances specified in the headings to columns (2) to (4) of Table I, and the substances specified in column (2) of Table II, to the Sixth Schedule shall be permitted preservatives within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of preservative to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations -

a. the preservatives set out the headings to columns (2) to (4) of Table I to the Sixth Schedule may be added to the foods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in the columns thereof applicable to the preservatives;

b. the preservatives specified in column (2) of Table II to the Sixth Schedule may be added to the foods specified opposite thereto in column (1) of the said Table:

Provided that where the use of more than one of such preservatives is permitted by these Regulations, the amount of each shall be such that when expressed as a percentage of the amount permitted singly, the sum of the several percentages does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Sixth Schedule, the amount of preservative permitted in such food preparation shall be such that when expressed as a percentage of the amount permitted for that ingredient as specified in Sixth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

## 21. Colouring substance

(1) In these regulations, "colouring substance" means any substance that, when added to food, is capable of imparting colour to that food and includes colouring preparation.

(2) The substances specified in Table I and Table II to the Seventh Schedule shall be the permitted colouring substances within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of colouring substance to food is prohibited except as otherwise permitted by these Regulations.

(3A) For the purposes of these regulation--

(a) "colouring preparation" means a product prepared by admixing one or more permitted colouring substances with permitted diluents; and

(b) "diluent" means any component of colouring preparation that is not itself a colouring substance and has been intentionally mixed therein to facilitate the use of the mixture in colouring foods.

(3B) Colouring preparation shall contain not less than 4 per cent of permitted colouring substance. Liquid form of colouring preparation may contain benzoic acid as permitted preservative in proportion not exceeding 400 mg/kg and acidity regulator as permitted food conditioner.

(3C) Only the substances specified in Table III to the Seventh Schedule shall be the permitted diluent.

(4) Every package containing colouring substance imported, manufactured or advertised for sale, or sold or intended to be used for colouring food shall, in addition to the requirements of regulation 19, be labelled with--

(a) in the case of synthetic dye or colouring preparation containing synthetic dye, the colour index number specified in relation to the colouring substance in column (3) of Table I to the Seventh Schedule; and

(b) in the case of colouring preparation, the common name, and the total percentage proportion, of the colouring substance present in the preparation.

(5) Nothing in this regulation shall prohibit the sale of fish, meat, cheese, egg, vegetable, fruit, or nut that bear markings which have been applied for the purpose of identification or grading to the food in its raw or original form, or on a portion of the food normally eaten, if such markings--

(a) are composed of permitted colouring substance, with or without other permitted food additives or harmless diluents;

(b) contrast strongly with their background;

(c) do not cover a substantial area of the original surface to which they were applied; and

(d) have not penetrated the underlying part of the food to any noticeable degree.

## 22. Flavouring substance

(1) In these Regulations, "flavouring substance" means any substance that when added to food, is capable of imparting flavour to that food and includes the spices specified in regulations 286 to 333.

(2) For the purposes of these Regulations--

(a) "natural flavouring substance" means any flavouring substance obtained exclusively by physical processes from vegetable or animal, either in their natural state or processed, for human consumption;

(b) "nature-identical flavouring substance" means any flavouring substance chemically isolated from aromatic raw materials or obtained synthetically, and are chemically identical to substances present in natural products intended for human consumption, either processed or not.

(3) For the purposes of these Regulations, all flavouring substances, other than the flavouring substances specified in Table I to the Eighth Schedule and those imported without the written approval of the director under subregulation (4), shall be permitted flavouring substances.

(4) No person shall import any flavouring substance for use in food unless such flavouring substance has been certified safe and suitable for use in food by the relevant authority in the country of its origin or manufacture, and its importation has been approved by the Director.

(5) Notwithstanding subregulation (3), the addition of flavouring substance to food is prohibited except as otherwise permitted by these Regulations.

(6) Where the addition of flavouring substance to food is permitted by these Regulations, the flavouring substance that may be added to such food shall not include the substance specified in column (1) of Table II to the Eighth Schedule except as otherwise provided in subregulation (7).

(7) The flavouring substances specified in column (1) of the Table II to the Eighth Schedule may be added to the food specified in relation thereto in column (2) of the said Table in the proportion not greater than the maximum permitted proportion specified in relation thereto in column (3) thereof:



Provided that where the use of more than one of such flavouring substances is permitted by these Regulations, the amount of each shall be such that, when expressed as a percentage of the amount permitted singly, the sum of the several percentage does not exceed one hundred.

23. Flavour enhancer

(1) In these Regulations, "flavour enhancer" means any substance that, when added to food, is capable of enhancing or improving the flavour of that food.

(2) The substances specified in the Ninth Schedule shall be the permitted flavour enhancers within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of flavour enhancer to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding paragraph (g) of subregulation (1) of regulation 11, where a permitted flavour enhancer has been added to any food there shall be written in the label on a package containing such food the words "contains (state the chemical name of the flavour enhancer) as permitted flavour enhancer".

24. Antioxidant

(1) In these Regulations, "antioxidant" means any substance that when added to food, is capable of delaying or retarding the development in food of rancidity or other deterioration due to oxidation.

(2) The substances specified in the headings to columns (2) to (11) of the Tenth Schedule shall be the permitted antioxidants within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of antioxidant to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations, the antioxidants set out in the headings to columns (2) to (11) of the Table to the Tenth Schedule may be added to the food specified in column (1) thereof in proportions not greater than the maximum permitted proportion specified opposite those food in columns thereof applicable to the antioxidants:

Provided that the use of more than one such antioxidant is permitted by these Regulations, the amount of each shall be such that, when expressed as a percentage of the amount permitted singly, the sum of the several percentage does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Tenth Schedule, the amount of antioxidant permitted in such food preparation shall be such that when expressed as percentage of the amount permitted for that ingredient as specified in the Tenth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

25. Food conditioner

(1) In these Regulations, "food conditioner" means any substance that is added to food for a technological purpose to obtain the desired food and includes emulsifiers, antifoaming agents, stabilisers, thickeners, modified starches, gelling agents, acidity regulators, enzymes, solvents and anticaking agents, but shall not include preservative, colouring substance, flavouring substance, flavour enhancer and antioxidant.

(2) The substances specified in Table I and in column (2) of Table II, to the Eleventh Schedule shall be the permitted food conditioners within the meaning and for the purpose of the Regulations.

(3) Notwithstanding subregulation (2) the addition of food conditioner to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding subregulation (3), where the addition of food conditioner to food is permitted by these Regulations, only the food conditioner specified in Table I to the Eleventh Schedule may be added to such food:

Provided that the food conditioner specified in column (2) of Table II to the Eleventh Schedule may also be added to the food specified opposite thereto in column (1) of the said Table.

(5) Where any food is added with polydextrose there shall be written in the label on a package containing such food the words "Sensitive individuals may experience a laxative effect from the excessive consumption of food containing polydextrose".

## 26. Nutrient supplement

(1) In these Regulations, 'nutrient supplement' includes any mineral, vitamin, essential amino acid or essential fatty acid which, when added either singly or in combination to food, improves or enriches the nutrient content of food.

(2) The mineral, vitamins, essential amino acids and essential fatty acid specified in table I to the Twelfth Schedule shall be the permitted nutrient supplements within the meaning and for the purposes of the these Regulations.

(3) Except as otherwise provided in these Regulations, permitted nutrient supplement may be added to any food.

(4) No person shall sell any food to which nutrient supplement other than a permitted nutrient supplement has been added.

(5) No person shall import, manufacture or advertise for sale or sell, as suitable for use in food, any nutrient supplement other than a permitted nutrient supplement.

(6) Every package containing food to which an essential amino acid or essential fatty acid or both has been added shall be labelled with--

(a) the name of the essential amino acid or essential fatty acid or both, as the case may be, added to the food; and

(b) the amount of the added essential amino acid or essential fatty acid or both, as the case may be, that is contained in specified quantity of the food.

(7) No label on a package containing any food shall bear a claim that such food is enriched, fortified, vitaminised, supplemented or strengthened, or shall contain any statement that may or is likely to convey the same meaning, or that the food is a source of one or more vitamins or minerals or both, unless a reference quantity of the food as specified in column (1) of Table II to the Twelfth Schedule provides not less than the amount of the vitamin or mineral, as the case may be, specified in relation thereto in column (2) to (17) of the said Table, that is derived from the source of nutrient supplement specified in Table I to the said Schedule.

(8) Notwithstanding subregulation (7), the label on a package of food to which an essential amino acid or essential fatty acid or both has been added may bear a claim that the food is enriched or supplemented with essential amino acid or essential fatty acid or both. Where such claim is made it shall be expressed on the label in the following form:

"This is (state the quality claimed as aforesaid) with (state the amount in milligram) of (state whether essential amino acid, essential fatty acid or both).

(9) Where the food is claimed to possess the quality as specified in subregulation (7) there shall be written in the label on a package containing such food the words "This food is (state the quality claimed as in subregulation (7)) with (state the vitamins or minerals or both and their amounts in units as expressed in Table II to the Twelfth Schedule)"

(10) Every package of nutrient supplement imported, manufactured, advertised for sale or sold or intended for sale as food shall be labelled with the maximum strength of the vitamin or mineral contained therein in stated measurement.

(11) No preparation in the form of any vitamin or mineral shall be labelled and sold as food if the largest recommended daily dosage of the preparation as stated on its label furnishes an amount of vitamin or mineral which exceeds the amount specified in Table III to the Twelfth Schedule.

## **PART VI PACKAGES FOR FOOD**

### **27. Use of harmful packages prohibited**

Except as otherwise provided in these Regulations, no person shall import, manufacture, advertise for sale or sell, or use or cause or permit to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, appliance, container or vessel which yields or could yield to its contents, any toxic, injurious or tainting substance, or which contributes to the deterioration of the food.

### **28. Safety of packages for food**

No person shall import, manufacture, advertise for sale or sell any package, appliance, container or vessel made of enamel or glazed earthenware that is intended for use in the preparation, packaging, storage, delivery or exposure of food for sale and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food prepared, packed, stored, delivered or exposed in it, or is not resistant to acid unless the package, appliance, container or vessel satisfies the test described in the Thirteenth Schedule.

### **29. Use of polyvinyl chloride package containing excess vinyl chloride monomer prohibited**

No person shall import, manufacture or advertise for sale or sell or use in the preparation, packaging, storage, delivery or exposure of food for sale, any rigid or semi-rigid package, appliance, container or vessel, made of polyvinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.

### **30. Food packaged in polyvinyl chloride container shall not contain excess vinyl chloride monomer**

No person shall import, prepare or advertise for sale or sell any food in any rigid or semi-rigid package, appliance, container or vessel made of polyvinyl chloride if the food contains more than 0.05 mg/kg of vinyl chloride monomer.

### **31. Use of packages for non-food product prohibited**

No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food, any package, appliance, container or vessel that had been used or intended to be used for any non-food product.

32. Recycling of packages prohibited

(1) No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale--

(a) of any sugar, flour or meal, any sack that has previously been used for any purpose;

(b) of any edible fat or edible oil, any bottle or metal container, other than silos and tankers for edible fat and edible oil, that has previously been used for any purposes;

(c) of any food of non-swine origin, any package, appliance; container or vessel that is intended for use or has been used for any product of swine origin (sus scrofa);

(d) of any food, other than that packaged in an extra wrapper, any plastic bottle that has previously been used for any purpose;

(e) of any food, other than alcoholic beverage and shandy, any bottle that has previously been used for alcoholic beverage or shandy.

(2) Polycarbonate containers of not less than 20 litre in size that has previously been used for natural mineral water may be used for the same purpose.

33. Packages that may be recycled for similar product

Except as otherwise provided in regulation 33A, no person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale--

(a) of any milk, soft drink, alcoholic beverage or shandy, any glass bottle that has previously been used for another food;

(b) of any vegetable, fish or fruit, any box or crate that has previously been used for another food;

(c) of any polished rice, any gunny sack that has previously been used for another food.

33A. Packages of another food that may be recycled for alcoholic beverage, shandy, vegetable and fruit

(1) Any glass bottle that has previously been used for alcoholic beverage may be used for shandy and vice-versa.

(2) Any box or crate that has previously been used for vegetable may be used in the preparation, packaging and storage of fruit and vice-versa.

34. Presumption as to the use of any package

For the purposes of regulations 32 and 33, where a package, appliance, container or vessel containing food bears any mark or label belonging to another food it shall be presumed that such package, appliance, container or vessel has been used for that particular food as shown by such mark or label.

35. Use of damaged package prohibited

(1) No person shall import, prepare or advertise for sale or sell any food container in any damaged package or container.

(2) For the purposes of subregulation (1), the term "damaged" includes--

(a) chipping or distortion that affect the integrity of the package or container, or the wholesomeness of the product or both; or

(b) perforation, corrosion or leakage, or a combination of these.

36. Toys, coins, etc. not to be placed in food

(1) There shall not be placed in food for sale or in packages of such food, any toy, coin or other article.

(2) Nothing in subregulation (1) shall prohibit the placing in food or in packages of such food--

(a) any article for measuring the recommended quantity of food to be consumed, provided that such article is sterile;

(b) the label referred to in subregulation (6) of regulation 12; or

(c) any sachet or reduced iron powder for the purpose of absorbing oxygen.

36A. Reduced iron powder

(1) The reduced iron powder specified in paragraph (c) of subregulation (2) of regulation 36 shall be enclosed in a sachet in such a manner that the oxygen absorber will not contaminate, taint or migrate into the food.

(2) Where the sachet or reduced iron powder is in direct contact with the food, the sachet itself and its label shall compose of material that will not contaminate, taint or migrate into the food.

(3) The sachet of reduced iron powder may contain one or more of the following:

(i) calcium chloride;

(ii) calcium hydroxide;

(iii) carbon, activated;

(iv) gypsum;

(v) iron oxide;

(vi) magnesium hydroxide;

(vii) magnesium stearate;

(viii) salt;

(x) talc;

(xi) water;

(xii) zeolite.

(4) The sachet of reduced iron powder shall be labelled with the words 'OXYGEN ABSORBER' or any word or words having the same or similar effect and shall be followed by the words 'DO NOT EAT CONTENTS' and 'CONTAINS IRON POWDER'.

## **PART VII INCIDENTAL CONSTITUENT**

### **37. Incidental constituent**

(1) In these Regulations, "incidental constituent" means any foreign, extraneous, toxic, noxious or harmful substances that is contained or present in or on any food and includes metal contaminant, microorganisms and their toxins, drug residue and pesticide residue but does not include preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant, food conditioner, non-nutritive sweetening substance or nutrient supplement or any other substance permitted to be added to food by these Regulations.

(2) No person shall keep, carry, spread or use, or cause or permit to be kept, carried, spread or used, any toxic, noxious or harmful substance so as to expose a food intended for sale to the risk of contamination by that substance at any time in the course of the preparation, manufacture, storage, packaging, carriage, delivery, or exposure for sale, of the food.

(3) No person shall import, prepare or advertise for sale or sell any food containing any incidental constituent, except as otherwise specified in regulations 38, 39, 40 and 41.

### **38. Metal contaminant**

(1) No person shall import, prepare or advertise for sale or sell any food, specified in column (1) of Table I to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (9) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food in the columns thereof applicable to the substances.

(2) No person shall import, prepare or advertise for sale or sell the food additive specified in column (1) of Table II to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (8) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food additive in the column thereof applicable to the substances.

### **39. Microorganisms and their toxins**

(1) In these Regulations, "microorganisms and their toxins" includes bacteria, fungi and their toxins.

(2) No person shall import, prepare or advertise for sale or sell any food ready for consumption that is contaminated with pathogenic microorganisms.

(3) No person shall import, prepare or advertise for sale or sell any food, excluding water, specified in column (1) of Table I to the Fifteenth Schedule which contain bacteria in numbers greater than the numbers specified opposite that food in columns (2), (3) and (4) of the said Table for total plate, coliform and Escherichia coli, count respectively.

(4) No person shall import, prepare or advertise for sale or sell any food which contains the mycological contaminant specified in column (1) of Table II to the Fifteenth Schedule in proportion greater than the proportion specified opposite thereto in column (2) of the said Table.

40. Drug residue

(1) In these Regulations, "drug" means any substance or mixtures used internally or externally for therapeutic, prophylactic or growth promotion purposes or for modification of physiological function or behaviour in animals.

(2) "Drug residue" means the parent compounds of the drug and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the drug concerned.

(3) No person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains drug residues greater than the amount as set out in Table I, to the Fifteenth A Schedule.

(4) Notwithstanding subregulation (3), either chlortetracycline or oxytetracycline may be incorporated in ice used for preserving fresh fish, and unpeeled shrimps, provided that the concentration of one of these drug shall not exceed 5 parts per million in the product.

(5) Notwithstanding subregulations (3) and (4), no person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains the drugs as set out in Table II to the Fifteenth A Schedule.

41. Pesticide residue

(1) For the purposes of these Regulations, the term "pesticide" includes--

(a) any preparation used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying--

(i) fungi or other parasitic plants or bacteria that affect or attack plants, fruits, grains, animals or property;

(ii) insects or other pests that affect or attack plants, fruits, animals, or property;

(iii) noxious animals or noxious birds; or

(iv) weeds or other noxious plants; and

(b) any substance purporting to be pesticide.

(2) No person shall expose, cause or permit to be exposed, any food, excluding water, in the course of its preparation, storage, packaging, delivery, importation or exposure for sale, to any pesticide, where such exposure will result in a residue on or in food that is greater than the amount as set out in the Sixteenth Schedule.

(3) No person shall import, prepare for sale or sell any food containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that pesticide residue as set out in the Sixteenth Schedule.

(4) For the purpose of these Regulations, the group names of food are as set out in the Sixteenth A Schedule.

**PART VIII**  
**STANDARDS AND PARTICULAR LABELLING REQUIREMENTS FOR FOOD**

## Cereal, Cereal Product, Starch and Bread

### 42. Flour

(1) Flour shall be the fine, clean and sound product obtained in the milling or grinding of sound, cleaned cereal, tubers and piths of plants and includes the food for the food for which a standard is prescribed in regulations 43 to 48 and regulations 51, 53, 55, 57, 58 and 59.

(2) Flour may contain ascorbic acid, sulphur dioxide or sulphites and not more than 50 mg/kg of benzoyl peroxide as permitted food conditioner.

### 43. Wheat flour

(1) Wheat flour shall be the fine, clean and sound product obtained in the milling of sound, cleaned wheat. It shall not yield more than 1 per cent of ash.

(2) Wheat flour for bread may contain azodicarbonamide not exceeding 45 mg/kg and calcium peroxide not exceeding 100 mg/kg as permitted food conditioner.

### 44. Chlorinated wheat flour

### 45. Gluten wheat flour

### 46. Protein-increased wheat flour

### 47. Self-raising wheat flour

### 48. Wholemeal wheat flour

### 49. Rice

### 50. Milled rice

### 51. Rice flour or ground rice

### 52. Glutinous rice

### 53. Glutinous rice flour

### 54. Tapioca or cassava

### 55. Tapioca flour or tapioca starch

### 56. Sago

### 57. Sago flour

### 58. Corn flour or corn starch

### 59. Custard powder

### 60. Meal

### 61. Wheat germ meal or wheat germ



62. Oatmeal
63. Pasta
64. Prepared cereal food
65. Bread
66. White bread
67. [Deleted by P.U.(A) 162/88]
68. Fruit bread
69. Milk bread
70. Meal bread
71. [Deleted by P.U.(A) 162/88]
72. Rye bread
73. Wheat-germ bread
74. Wholemeal bread
75. Enriched bread

#### Malt and Malt Extract

76. Malt

In these Regulations, "malt" means the grain of barley, or of any other cereal that has germinated and has been subsequently dried.

77. Malt extract

(1) Malt extract shall be the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55 C.

(2) Malt extract shall contain not less than 70 per cent of total solids derived wholly from malt.

(3) The diastatic power of malt extract shall be such as to ensure that 10 gm of the extract shall, in 30 minutes at a temperature of 40 C, convert 25 g of pure anhydrous potato starch into an equivalent amount of maltose.

78. Bakers' malt extract, commercial malt extract or bakers' maltose

(1) Bakers' malt extract, commercial malt extract or bakers' maltose shall contain not less than 70 per cent of solids derived wholly from malt. It shall possess the diastatic power prescribed for malt.

(2) There shall be written in the label on a package containing bakers' malt extract that is devoid of enzymic activity the word "non-diastatic".

Food Aerating Substance

79. Cream of tartar

80 Acid phosphate

81 Baking powder

Milk and Milk Product

82 Milk, raw milk or fresh milk

83 Milk product

Milk product shall be any product prepared from milk and includes the food for which a standard is prescribed in regulations 84 to 87 and regulations 89 to 116.

84 Skimmed milk, skim milk, non-fat milk or separated milk

(1) Pasteurized milk shall be milk that has been efficiently heat-treated by the following Holding Method or by the High Temperature Short Time Method respectively:

(a) by the Holding Method, the temperature of the milk is raised to not less than 63 C and not more than 65 C for at least 30 minutes and then immediately and rapidly reduced to 4 C or less and maintained at that temperature with protection from contamination until the milk is removed from the premises for delivery;

(b) by the High Temperature Short Time Method, the temperature of the milk is raised to not less than 73 C and retained at that temperature for at least 15 seconds or its equivalent of time and temperature relationship and then immediately and rapidly reduced to 4 C or less and maintained at that temperature with protection from contamination until the milk is removed from the premises for delivery.

(2) Pasteurized milk shall conform to the following tests:

(a) when subjected to the Reductase Test the sample shall not completely decolourize the methylene blue solution in less than 5 hours;

(b) (Deleted by P.U.(A) 162/88).

(c) when subjected to the Phosphatase Test, it shall give a reading not exceeding 10 µg p-nitrophenol per ml of milk;

(d) when pasteurized milk is homogenized, it shall comply with the Homogenization Test.

(3) There shall be written in the label on a package containing pasteurized milk the words "pasteurized milk".

85 Pasteurized milk

86. Sterilized milk

(1) Sterilized milk shall be milk which has been filtered, homogenized and thereafter heated to and maintained at a temperature of not less than 100 C for a length of time sufficient to render it commercially sterile and shall be packed in hermetically sealed containers.

(2) (Deleted by P.U. (A) 162/88).

(3) There shall be written in the label on a package containing sterilized milk the words "sterilized milk".

87 Ultra high temperature milk or U.H.T. milk

(1) Ultra high temperature milk or U.H.T. milk shall be milk which has been subjected treatment by being retained at a temperature of not less than 135 C for at least two seconds to render it commercially sterile and immediately aseptically packed in sterile containers.

(2) There shall be written in the label on a package containing ultra high temperature milk or U.H.T. milk the words "ultra high temperature milk" or "U.H.T. milk", as the case may be.

88 Reference to milk as food

Any reference in these Regulations to "milk" as food or as ingredient that shall or may be included in any food shall be deemed to be reference to "pasteurized milk", "sterilized milk", "ultra high temperature milk" or "U.H.T. milk", but shall not include milk, raw milk or fresh milk as specified in regulation 82.

89 Flavoured milk

90 Full cream milk powder or dried full cream milk

91 Skimmed milk powder, skim milk powder, dried non-fat milk solids or separated milk powder

92 Recombined milk

(1) Recombined milk shall be the product prepared from the constituents of milk combined with water or milk or both and shall be subjected to pasteurization, sterilization or ultra high temperature. It may contain salt and permitted food conditioner. In all other respects, it shall comply with the standard for pasteurized milk, sterilized milk or ultra high temperature milk, as the case may be, prescribed in regulations 85, 86 and 87.

(2) There shall be written in the label on a package containing recombined milk the words "recombined milk" and the words shall be conjoined in uniform lettering with the type of heat treatment applied.

93 Reconstituted milk

(1) Reconstituted milk shall be the liquid product prepared by the addition of water to full cream milk powder and shall be subjected to pasteurization, sterilization or ultra high temperature. It may contain salt and permitted food conditioner. In all other respects, it shall comply with the standard for pasteurized

milk, sterilized milk or ultra high temperature milk, as the case may be, prescribed in regulations 85, 86 and 87.

(2) There shall be written in the label on a package containing reconstituted milk the words "reconstituted milk" and the words shall be conjoined in uniform lettering with the type of heat treatment applied.

94 Evaporated milk or unsweetened condensed milk

95 Condensed milk or sweetened condensed milk

(1) Condensed milk or sweetened condensed milk shall be the product obtained by evaporating from milk, a portion of its water or by recombining milk constituents and adding sugar to remainder.

(2) Condensed milk or sweetened condensed milk shall contain not less than--

(a) 8 per cent of milk fat;

(b) 28 per cent of total milk solids; and

(c) 670 International Units of vitamin A per 100 g.

(3) There shall be written in the label on a package containing condensed milk or sweetened condensed milk--

(a) the words, "condensed milk" or 'sweetened condensed milk", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS". The words shall from the first line or lines of the label and no other words shall appear in the same line or lines; and

(b) the words "to prepare a liquid milk which shall contain not less than 3.25 per cent of milk fat and not less than 8.5 per cent of non-fat milk solids add (state the number) parts of water by volume to 1 part of this sweetened condensed milk by volume".

96 Lactose hydrolysed milk

97 Filled milk

98 Evaporated filled milk or unsweetened condensed filled milk

99 Condensed filled milk or sweetened condensed filled milk

100 Cream or raw cream

101 Pasteurized cream

102 Reduced cream or pouring cream

- 103 Butter
- 104 Recombined butter
- 105 Ghee
- 106 Cheese
- 107 Cottage cheese
- 108 Cream cheese
- 109 Processed cheese
- 110 Cheese paste, cheese spread or cheese mixture
- 111 Club cheese or lucheon cheese
- 112 Dried cheese or powdered cheese
- 113 Cultured milk or fermented milk
- 114 [Deleted by P.U.(A) 162/88]
- 115 [Deleted by P.U.(A) 162/88]
- 116 Ice cream
- 117 Particular labelling requirement of milk and milk product

#### Sweetening Substance

- 118 Sugar

(1) Sugar shall be the food chemically known as sucrose and includes granulated sugar, loaf sugar, custor sugar and powdered sugar.

(2) Sugar--

(a) shall contain not less than 99.5 per cent of sucrose; and

(b) shall not yield more than 0.03 per cent of sulphated ash.

- (3) Sugar may contain permitted preservative.

119 Soft brown sugar

(1) Soft brown sugar shall be the clean, partially refined, granulated product prepared from a source of sugar.

(2) Soft brown sugar--

(a) shall contain not less than 90 per cent of sugar and invert sugar;

(b) shall not contain more than 4.5 per cent of water; and

(c) shall not yield more than 3.5 per cent of sulphated ash.

(3) Soft brown sugar may contain caramel as a colouring substance.

120 Coloured sugar or rainbow sugar

In these Regulations, sugar sold under the description "coloured sugar" or 'rainbow sugar', or any other designation indicating a decorative product, excluding soft brown sugar, may contain permitted colouring substance, but in all other respects shall comply with the standard for sugar prescribed in regulation 118.

121 Dextrose anhydrous

122 Dextrose monohydrates

123 Refiner's syrup

124 Glucose

125 Glucose syrup

126 Gula melaka

127 Gula kabung

128 Fructose

129 High fructose glucose syrup

130 Honey

- 131 Icing sugar
- 132 Molasses
- 132A Artificial sweetening substance
- 133 Non-nutritive sweetening substance
- 134 Aspartame, glycerol and sorbitol

#### Confection

- 135 Flour confection
- 136 Sugar confection
- 137 Frozen confection
- 138 Ice confection
- 139 Table confection
- 140 Particular labelling requirement of confection

#### Meat and Meat Product

- 141 Meat or fresh meat

(1) Meat or fresh meat shall be the edible part of the skeletal muscle of an animal, other than fish, that is normally used for human consumption and that was healthy at the time of slaughter. It may contain accompanying and overlying fat together with portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing. It may be accompanied by edible organs.

(2) For the purposes of these Regulations, lean meat shall be meat from which the overlying fat has been removed. It shall not contain more than 15 per cent of total fat.

(3) Meat may contain permitted colouring substance used in grading or identifying meat as specified in subregulation (5) of regulation 21

- 142 Chilled meat

Chilled meat shall be meat that has been maintained in a wholesome condition at a temperature between minus 1°C to 10°C and includes frozen meat that has been thawed at a temperature of not more than 10°C.

143 Frozen meat

Frozen meat shall be meat that for one continuous period from the time of preparation for sale has been maintained at a temperature below minus 18°C and shall not have been thawed before sale.

144 Minced meat or ground meat

(1) Minced meat or ground meat shall be fresh, chilled, or frozen meat that has been disintegrated by mincing or chopping.

(2) Minced meat or ground meat shall not contain-

(a) meat of different animal origin;

(b) more than 30 per cent of fat.

(3) For the purposes of these Regulations, minced meat or ground meat that is described as "lean" shall not contain more than 15 per cent of total fat.

145 Meat product

(1) Meat product shall be the product prepared from meat and includes any food for which a standard is prescribed in regulations 146 to 153.

(2) For the purposes of these Regulations, meat product of pork origin, *Sus scrota*, shall include ham and bacon.

146 Meat paste

(1) Meat paste shall be the meat product in the form of paste prepared from meat, cooked or uncooked, with or without other food and shall contain not less than 75 per cent of meat.

(2) Meat paste may contain permitted flavour enhancer and permitted food conditioner including ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate.

147 Manufactured meat

(1) Manufactured meat shall be the meat product prepared from meat, whether cut, chopped, minced or comminuted, cooked or uncooked, with or without the addition of salt, sugar, vinegar, sorbitol, spice, edible fat or edible oil and other food, and is sold as cuts in packages or shaped in casings or packages.

(2) For the purposes of these Regulations, manufactured meat shall include meat burger, sausage and corned, cured, pickled or salted meat.

(3) Manufactured meat shall, whether in cuts or in the form of sausages, with or without skins, or in the form of meat loaves, or in any other form, contain not less than 65 per cent of meat. It shall contain not less than 1.7 per cent of nitrogen in organic combination and shall not contain more than 30 per cent of fat.

(4) The provisions of subregulation (3) relating to the proportion of fat that may be contained in manufactured meat shall not apply to manufactured meat sold in casing and described as salami or salami-type sausage, lup cheong and sausages from edible organs.



(5) For the purposes of these Regulations, meat burger does not include any separable bread or other separable food that may enclose, or be enclosed with the meat product.

(6) Where manufactured meat is sold in casing that is edible, the casing shall, for the purpose of computing any of the preparation specified in this regulation, be deemed to be an integral portion of the said meat.

(7) Manufactured meat may contain -

(a) where such meat or part of such meat is corned, cured, pickled or salted, sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) in its uncooked form other than meat burger, permitted preservative;

(ba) permitted colouring substance;

(c) permitted flavouring substance;

(d) permitted flavour enhancer; and

(e) the following permitted food conditioner:

(i) any phosphate in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent;

(ii) ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate.

(8) For the purposes of these Regulations, casing may contain permitted colouring substance.

(8A) Canned manufactured meat shall contain not less than 90 per cent of manufactured meat.

(9) There shall be written in the label on a package containing meat burger, the common name of the meat from which it is prepared conjoined with the word "burger".

(10) Where manufactured meat is sold in casing, there shall be written in the label on a package containing such food, the type of casing used. In the case of casing of animal origin, the name of the animal from which it is prepared shall be declared on the label.

(11) There shall be written in uniform lettering in the label on a package containing canned manufactured meat the words "manufactured meat" or any other word or words having the same or a similar effect.

(12) The word "meat" shall not appear in the label on a package containing canned manufactured meat unless it is conjoined with the word "manufactured".

#### 148 Smoked meat

(1) Smoked meat shall be the meat product obtained by subjecting meat or manufactured meat to the action of smoke derived from wood that is free from paint or timber preservatives. It may contain formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/kg.

(2) Smoked meat may contain permitted flavour enhancer.

149 Canned meat

(1) Canned meat shall be meat or smoked meat packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain salt, potable water and brine.

(2) Canned meat shall contain not less than 90 per cent of meat.

(3) Canned meat may contain -

(a) sodium nitrate, potassium nitrate, sodium nitrite, or potassium nitrite, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) permitted flavouring substance;

(c) permitted flavour enhancer; and

(d) any phosphate as permitted food conditioner in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent.

150 [Deleted by P.U.(A) 162/88]

151 Canned meat with other food

(1) Canned meat with other food shall be the meat product prepared from meat, manufactured meat or smoked with other food, packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. Where the meat is named first in the description or name on the container, the product shall contain not less than 45 per cent of meat of the kind so named.

(2) Canned meat with other food may contain -

(a) sodium nitrate, potassium nitrate, sodium nitrite or potassium nitrite, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) permitted flavouring substance;

(c) permitted flavour enhancer; and

(d) permitted food conditioner, including any phosphate, in such a proportion that the total phosphorus content calculated as phosphorus pentoxide, does not exceed 0.3 per cent.

(3) There shall be written in the label on a package containing canned meat with other food the words "meat with (state the name of the other food)" or any other word or words having the same or a similar effect

152 Meat extract or meat essence

(1) Meat extract or meat essence shall be the meat product obtained solely from meat by extraction, or expression or both and may be concentrated. It shall contain not less than 80 per cent of meat extract. It may contain salt and spices.

(2) Meat extract or meat essence may contain caramel as a colouring, substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

153 Edible gelatin

(1) Edible gelatin shall be the clean, wholesome product obtained by processing the skin, bones or other collagenous materials of animals ordinarily used for human consumption. It shall not contain more than 16 per cent of water and shall not yield more than 3 per cent of ash. A 5 per cent aqueous solution of edible gelatin maintained at 18.5°C for 2 hours shall form a jelly. A 5 per cent solution prepared by soaking the edible gelatin for 1 hour in cold water shall, on warming to 60°C with stirring, be clear and light in colour and free from offensive taste and odour.

(2) Edible gelatin may contain permitted preservative.

(3) No label on any package containing gelatin shall claim that the food is edible gelatin unless the common name of the animal from which the edible gelatin is obtained is stated on such label.

(4) Where edible gelatin has been added to any food, there shall be written in the label on a package containing such food, in not less than 10 point lettering, the words "contains edible gelatin from (state the common name of the animal from which the edible gelatin is obtained).

(5) Every package containing edible gelatin shall be labelled with a direction for its use.

154 Meat or meat product shall not contain oestrogen residue

(1) For the purposes of these Regulations, no meat or meat product shall contain residue of the following compounds:

(a) diethylstilbestrol [3, 4-bis (p-hydroxyphenyl)-3-hexene];

(b) hexoestrol [3, 4-bis (p-hydroxyphenyl)-n-hexane];

(c) dienoestrol [3, 4-bis (p-hydroxyphenyl)-2, 4-hexadiene].

155 Particular labelling requirement of meat and meat product

(1) There shall be written in the label on a package containing meat and meat product, in not less than 10 point lettering-

(a) the common name of the kinds of meat from which its content has been prepared; and

(b) where its content consists of two or more kinds of meat, the common name of the kind of meat present, in descending order of the proportion present.

Fish and Fish Product

156 Fish

(1) Fish includes any of marine, brackish water or fresh water fish, crustacean, mollusc and other aquatic life that is edible by human being. It also includes fish roe.

(2) For the purposes of these Regulations, fish that are cultivated or bred for human consumption shall have been procured from clean location.

(3) Chilled fish shall be fish which has been maintained in a wholesome condition at a temperature between minus 1°C to 10°C and includes frozen fish that has been thawed at a temperature of not more than 10°C.

(4) Frozen fish shall be the fish that for one continuous period has been maintained in a wholesome condition at a temperature below minus 18°C and that has not been thawed before use. (5) Fish may contain permitted colouring substance used in grading of fish as specified in subregulation ( 5) of regulation 21.

#### 157 Fish product

Fish product shall be any product prepared from fish and includes the food for which a standard is prescribed in regulations 158 to 170.

#### 158 Cured, pickled or salted fish

(1) Cured fish, pickled fish, or salted fish shall be fish product prepared from cooked or uncooked fish, that has been treated with salt, sugar, vinegar or spices.

(2) Cured fish, pickled fish or salted fish may contain permitted flavour enhancer and ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate as permitted food conditioner.

#### 159 Smoked fish

(1) Smoked fish shall be fish product that is prepared from cured, pickled or salted fish that has been maintained in a wholesome condition, with or without the addition of salt, and subjected to the action of smoke derived from wood that is free from paint or timber preservative.

(2) Smoked fish may contain -

- (a) formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/kg; and
- (b) permitted flavour enhancer.

#### 160 Prepared fish

(1) Prepared fish shall be fish product prepared from fish or cured, pickled, salted or smoked fish, whether whole or comminuted, cooked or uncooked, with or without the addition of other food, and may be canned. Prepared fish also includes dried prepared fish.

(2) Prepared fish may contain permitted flavour enhancer and permitted food conditioner.

(3) Dried prepared fish shall be fish product prepared by drying fish that has been treated with sugar, saccharin, sodium saccharin and other food. It shall be dried under artificially induced conditions.

#### 161 Canned fish

(1) Canned fish shall be fish or prepared fish packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain condiments, potable water, brine, sauce and edible oils.

(2) Canned fish shall contain not less than 55 per cent of fish.

- (3) Canned fish may contain permitted flavour enhancer and permitted food conditioner including-
- (a) phosphate in such proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent; and
  - (b) calcium disodium ethylenediamine tetra-acetate in a proportion not exceeding 300 mg/kg.

162 Fish paste

(1) Fish paste shall be the fish product in the form of paste obtained by salt fermentation of fish but shall not include belacan.

(2) Fish paste -

(a) shall contain not less than -

(i) 15 per cent of salt; and

(ii) 30 per cent of protein;

(b) shall not contain more than -

(i) 40 per cent of water; and

(ii) 25 per cent of ash; and

(c) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Fish paste may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

163 Belacan

(1) Belacan shall be the fish product in the form of paste obtained by salt fermentation of fresh shrimp or prawn or both.

(2) Belacan -

(a) shall contain not less than -

(i) 15 per cent of salt; and

(ii) 30 per cent of protein;

(b) shall not contain more than-

(i) 40 per cent of water; and

(ii) 30 per cent of ash; and

(c) shall be clean and wholesome and shall not contain any extraneous matter.

(3) Belacan may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

164 Fish sauce

(1) Fish sauce shall be the fish product in the form of liquid prepared from fresh fish, other than shell-fish, with salt fermentation and includes budu.

(IA) For the purpose of these Regulations, budu shall be the fish product obtained by salt fermentation of anchovies of *Stolephorus* species or mixture of anchovies with other small fish.

(2) Fish sauce -

(a) shall contain not less than -

(i) 15 per cent of salt; and

(ii) 5 per cent of protein;

(b) may contain other food; and

(c) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Fish sauce may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

165 [Deleted by P.U.(A) 162/88]

166 Cincalok

(1) Cincalok shall be the fish product obtained by salt fermentation of fresh shrimp of *Acetes* species with the addition of rice or other fermentable carbohydrates.

(2) Cincalok -

(a) shall contain not less than-

(i) 10 per cent of protein; and

(ii) 10 per cent of salt;

(b) shall contain not more than 15 per cent of ash;

(c) may contain other food; and

(d) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Cincalok may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

167 Fish ball or fish cake

(1) Fish ball or fish cake shall be the fish product prepared from a mixture of fish with starch, with or without condiments and vegetables and the mixture formed into balls or cakes. Each ball or cake shall contain not less than 50 per cent of fish.

(2) Fish ball or fish cake may contain permitted flavour enhancer and permitted food conditioner.

168 Fish keropok

(1) Fish keropok shall be the fish product prepared from fish and starch with or without condiments.

(2) Fish keropok, in its unfried form, shall contain-

(a) in the case of fish keropok prepared from fresh fish other than crustacean and mollusc, not less than 15 per cent of protein; and

(b) in the case of fish keropok prepared from crustacean and mollusc, not less than 6.9 per cent of protein.

(3) Fish keropok may contain permitted colouring substance and permitted flavour enhancer

(4) There shall be written in the label on a package containing fish keropok. the word "fish", "prawn", "cuttle fish" or the name of other type offish, as the case may be. or the common name of the fish, immediately followed in uniform lettering of not less than 10 point with the word "keropok".

169 Otak udang, petis or heko

(1) Otak udang, petis or heko shall be the fish product obtained from prawn by extraction and shall be concentrated. It may contain other food It shall not contain more than 26 per cent of water.

(2) Otak udang, petis or heko may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

170 Pekasam

(1) Pekasam shall be the fish product obtained by the fermentation of fish with the addition of carbohydrates. It may contain condiments and ingredients necessary to achieve the desired flavour and shall not less than 10 per cent of salt.

(2) Pekasam may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

Egg and Egg Product

171 Egg

(1) Egg shall be bird, including poultry, or turtle egg, in which no putrefaction and no development of the embryo has begun, and which has not been incubated and whose shell is free from extraneous matter and unbroken.

(2) The term "fresh egg" means egg which has not been subjected to any process of cooking or preservation.

172 Liquid egg

(1) Liquid egg shall be the whole egg removed from the shell and may be frozen or chilled but does not include reconstituted dried egg.

(2) Liquid egg or a mixture of liquid egg yolk and liquid egg white shall be prepared from eggs of poultry of the same order.

(3) Liquid egg or a mixture of liquid egg yolk and liquid egg white may contain permitted food conditioner.

(4) Liquid egg shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg freshly produced on premises may be used immediately thereafter

173 Liquid egg yolk

(1) Liquid egg yolk shall be the yolk of fresh egg separated as completely as is practicable from the white thereof

(2) Liquid egg yolk shall be prepared from eggs of poultry of the same order.

(3) Liquid egg yolk may contain permitted food conditioner.

(4) Liquid egg yolk shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 60°C for at least 3.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg yolk freshly produced on premises may be used immediately thereafter

174 Liquid egg white

(1) Liquid egg white shall be the white of fresh egg separated as completely as is practicable from the yolk thereof.

(2) Liquid egg white shall be prepared from eggs of poultry of the same order.

(3) Liquid egg white may contain permitted food conditioner.

(4) Liquid egg white shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 55°C for at least 9.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C

(5) Notwithstanding subregulation (4), liquid egg white freshly produced on premises may be used immediately thereafter.

175 Dried egg, dried egg yolk and dried egg white

(1) Dried egg, dried egg yolk or dried egg white shall be the product obtained by suitably drying liquid egg or liquid egg white or liquid egg yolk, as the case may be, and shall contain not more than 5 per cent of water.

(2) Dried egg, dried egg yolk and dried egg white may contain permitted food conditioner.

176 Reference to egg as food or as ingredient in food



Any reference in these Regulations to "egg" as food or as an ingredient that shall or may be included in any food shall be deemed to be also a reference to "liquid egg", "liquid egg yolk", "liquid egg white", "dried egg", "dried egg yolk" and "dried egg white", as the case may be.

177 Preserved egg

178 Particular labelling requirement of egg

(1) Preserved egg shall be fresh poultry egg that has been preserved by the application of salt or any substance.

(2) Preserved egg may contain permitted food conditioner.

Edible Fat and Edible oil

179 General standard for edible fat and edible oil

(1) For the purposes of these Regulations, "edible fat" and "edible oil" means any food composed of triglycerides of fatty acids of vegetable or animal origin but does not include cream, pasteurized cream, reduced cream, butter and recombined butter as specified in regulations 100, 101, 102, 103 and 104 respectively.

(2) Fat of animal origin must be produced from animal that was healthy at the time of slaughter and is fit for human consumption.

(3) Edible fat and edible oil shall be free from adulterants, rancidity, offensive odour and taste and, unless otherwise provided in these Regulations, shall not contain more than 10 milliequivalents of peroxide oxygen per kilogram of edible fat or edible oil. It shall not contain any mineral oil or any non-food grade fat or oil.

(4) Edible fat or edible oil in its single form shall be free from admixtures with other fats or oils.

(5) Edible fat and edible oil may contain permitted food conditioner and permitted antioxidant in addition to any other food additive that is permitted in the particular edible fat and edible oil as specified in these Regulations.

(6) Polyunsaturated fat and oil are edible fat and edible oil in which the total fatty acids present contain not less than 40 per cent of cis-methylene interrupted polyunsaturated fatty acids.

(7) In these Regulations, where edible fat and edible oil are stated to be derived from a particular source, they shall have been obtained entirely from that source.

180 Dripping

(1) Dripping shall be edible fat rendered from fresh, clean, sound fatty tissues of bovine, ovine or caprine animal or a combination of these, that was healthy at the time of slaughter and fit for human consumption.

(2) Dripping -

(a) shall have-

(i) a specific gravity (40°C/water at 20°C) of from 0.893 to 0.904;

- (ii) a refractive index (40°C) of from 1.448 to 1.460;
  - (iii) a saponification value of from 190 to 202 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of from 32 to 50;
  - (v) an acid value of not more than 2.5 milligrams potassium hydroxide per gram; and
  - (vi) a peroxide value of not more than 20 milliequivalents peroxide oxygen per kilogram; and
- (b) shall not contain more than 12 g/kg of unsaponifiable matter.

181 Suet

(1) Suet shall be edible fat rendered from fresh, clean, sound fatty tissues from the region of the kidney or loin or caul of bovine, ovine or caprine animal or a combination of these that was healthy at the time of slaughter and fit for human consumption.

(2) Suet -

(a) shall have:

- (i) a specific gravity (40°C/water at 20°C) of from 0.893 to 0.898;
  - (ii) a refractive index (40°C) of from 1.448 to 1.460;
  - (iii) a saponification value of from 190 to 200 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of from 32 to 47;
  - (v) an acid value of not more than 2 milligrams of potassium hydroxide per gram; and
  - (vi) a peroxide value of not more than 20 milliequivalents peroxide oxygen per kilogram; and
- (b) shall not contain more than 10 g/kg of unsaponifiable matter.

182 Lard

(1) Lard shall be edible fat rendered from fresh, clean, sound fatty tissues of swine (*Sus scrofa*) that was healthy at the time of slaughter and fit for human consumption.

(2) Lard -

(a) shall have:

- (i) a specific gravity (40°C/water at 20°C) of from 0.896 to 0.903;
  - (ii) a refractive index (40°C) of from 1,448 to 1,460;
  - (iii) a saponification value of from 192 to 203 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of from 45 to 70; and
  - (v) an acid value of not more than 1.3 milligrams potassium hydroxide per gram; and
- (b) shall not contain more than 10 g/kg of unsaponifiable matter.

183 Refined, bleached, deodorized palm stearin

(1) Refined, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently refined, bleached and deodorized or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm stearin-

(a) shall have:

(i) an iodine value of from 21.6 to 49.4;

(ii) a saponification value of from 193 to 206 milligrams of potassium hydroxide per gram; and

(iii) a melting point of not less than 44 °C; and

(b) shall not contain more than:

(i) 0.15 per cent of water and impurities; and

(ii) 0.20 per cent of free fatty acid (as palmitic acid).

184 Neutralized, bleached, deodorized palm stearin

(1) Neutralized, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently neutralized, bleached and deodorized or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached, deodorized palm stearin shall comply with the standard for refined, bleached, deodorized palm stearin as specified in subregulation (2) of regulation 183.

185 Margarine

(1) Margarine shall be the plastic or fluid emulsion of edible fat or edible oil and is capable of being used for the same purpose as butter. It may contain milk and milk sugars.

(2) Margarine -

(a) shall contain not less than 80 per cent of fat; and

(b) shall not contain more than:

(i) 16 per cent of water; and

(ii) 4 per cent of salt;

(3) Margarine described as table margarine shall contain-

(a) in each 100 grams, not less than 2,500 and not more than 3,500 International Units of Vitamins A, calculated as the sum of the Vitamin A present as such or as its esters and includes betacarotene on the basis that 0.75 /kg of betacarotene shall be regarded as equivalent to 1 International Unit of Vitamin A;

(b) in each 100 grams, shall contain not less than 250 International Units and not more than 350 International Units of Vitamin D.

(4) Margarine may contain permitted preservative, permitted colouring substance and permitted flavouring substance.

(5) In addition to the requirements as specified in subregulations (1), (2), (3) and (4), polyunsaturated margarine shall also comply with the general standard prescribed for polyunsaturated fat and oil in subregulation (6) of regulation 179, and the particular labelling requirement as specified in subregulation (4) of regulation 208.

#### 186 Fat spread

(1) Fat spread shall be food in the form of a spreadable emulsion of edible fat or edible oil or both, and is capable of being used for the same purpose as butter or margarine.

(2) Fat spread shall contain not less than 20 per cent of fat.

#### 187 Vanaspati

(1) Vanaspati shall be the semi-solid product which is produced from refined edible vegetable oil or edible vegetable fat or both. It shall contain not less than 97 per cent of fat derived solely from vegetable and shall not contain any edible animal fat or edible animal oil.

(2) Vanaspati -

(a) shall have a melting point of from 37°C to 44°C; and (b) shall not contain more than:

(i) 0.25 per cent of water;

(ii) 12.5 g/kg of unsaponifiable matter; and

(iii) 0.25 per cent of free fatty acid (as oleic acid).

(3) Vanaspati may contain permitted colouring substance and permitted flavouring substance.

#### 188 General standard for edible oil

In addition to the general standard specified in regulation 179 and the specific standard prescribed for the respective edible oil in regulations 190 to 207, every edible oil -

(a) in the case of wholly refined oil, shall not contain more than -

(i) 0.15 per cent of water; and

(ii) 0.2 per cent of free fatty acid (expressed as the main constituent fatty acid);

(b) in the case of wholly unrefined oil, shall not contain more than -

(i) 3 per cent of water; and

(ii) 5 per cent of free fatty acid (expressed as the main constituent fatty acid);

(c) in the case of refined oil blended with unrefined oil, shall not contain more than-

(i) 0.2 per cent of water; and

(ii) 1 per cent of free fatty acid (expressed as the main constituent fatty acid)

#### 189 Cooking oil

(1) Cooking oil shall be edible oil used for purposes of cooking and includes the edible oil for which a standard is prescribed in regulations 190 to 207, either in its single form without blending or obtained by blending two or more edible oils.

(2) Where cooking oil is in its single form without blending, in addition to the standard prescribed in regulation 188, it shall also comply with the standard for each particular type of edible oil prescribed in regulations 190 to 207, as the case may be.

(3) In the case of blended cooking oil, in addition to the standard prescribed in regulation 188, it shall not contain more than 30 g/kg of unsaponifiable matter and may contain permitted colouring substance and permitted flavouring substance.

#### 190 Refined coconut oil

(1) Refined coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera*, refined.

(2) Refined coconut oil -

(a) shall have -

(i) a specific gravity (30°C/water at 30°C) of from 0.915 to 0.920;

(ii) a refractive index (40°C) of from 1.448 to 1.449;

(iii) a saponification value of from 248 to 264 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 7.5 to 10.5; and

(v) a Polenske value of not less than 13; and

(b) shall not contain more than 5 g/kg of unsaponifiable matter.

#### 191 Unrefined coconut oil

(1) Unrefined coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera*, unrefined.

(2) Unrefined coconut oil-

(a) shall have-

(i) a specific gravity (30°C/water at 30°C) of from 0.915 to 0.920;

(ii) a refractive index (40°C) of from 1.448 to 1.449;

(iii) a saponification value of from 248 to 264 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 7.5 to 10.5; and

(v) a Polenske value of not less than 13; and

(b) shall not contain more than 8 g/kg of unsaponifiable matter.

#### 192 Corn oil

(1) Corn oil shall be edible oil obtained from the germ of *Zea mays*.

(2) Corn oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.917 to 0.925;

(ii) a refractive index (40°C) of from 1.465 to 1.480;

(iii) a saponification value of from 187 to 195 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 103 to 130; and

(b) shall not contain more than 28 g/kg of unsaponifiable matter.

193 Cottonseed oil

(1) Cottonseed oil shall be edible oil from the seed of cultivated species of *Gossypium*.

(2) Cottonseed oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.915 to 0.928;

(ii) a refractive index (40°C) of from 1.458 to 1.474;

(iii) a saponification value of from 189 to 198 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 99 to 119; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

194 Groundnut oil, peanut oil or arachis oil

(1) Groundnut oil, peanut oil or arachis oil shall be edible oil obtained from the nut of *Arachis hypogaea*.

(2) Groundnut oil, peanut oil or arachis oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.914 to 0.917;

(ii) a refractive index (40°C) of from 1.460 to 1.465;

(iii) a saponification value of from 187 to 196 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 80 to 106;

(b) shall not contain more than 10 g/kg of unsaponifiable matter; and

(c) shall contain not less than 30 g/kg of arachidic and higher fatty acids.

195 Mustardseed oil

(1) Mustardseed oil shall be edible oil obtained from the seeds of the species *Brassica* which includes *Brassica hirta*, *Brassica juncea* and *Brassica nigra*.

(2) Mustardseed oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.921;

(ii) a refractive index (40°C) of from 1.461 to 1.469;

(iii) a saponification value of from 170 to 184 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 92 to 125; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

196 Refined, bleached, deodorized palm oil

(1) Refined, bleached, deodorized palm oil shall be edible oil obtained by a process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and refined, bleached and deodorized.

(2) Refined, bleached, deodorized palm oil-

(a) shall have-

(i) a specific gravity (50°C/water at 25°C) of from 0.8900 to 0.8932;

(ii) a refractive index (50°C) of from 1.450 to 1.460;

(iii) a saponification value of from 190 to 209 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 50 to 55; and

(v) a melting point of from 30.8° to 37.6°; and

(b) shall not contain more than 10 g/kg of unsaponifiable matter.

197 Neutralized, bleached, deodorized palm oil

(1) Neutralized, bleached, deodorized palm oil shall be edible oil obtained by the process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and neutralized, bleached and deodorized.

(2) Neutralized, bleached, deodorized palm oil shall comply with the standard for refined, bleached, deodorized palm oil as specified in regulation 196.

198 Refined, bleached, deodorized palm olein

(1) Refined, bleached, deodorized palm olein shall be the liquid fraction obtained by the process of fractionation of either crude palm oil which is subsequently refined, bleached and deodorized, or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm olein shall have-

(a) an iodine value of not less than 56;

- (b) a saponification value of from 194 to 202 milligrams potassium hydroxide per gram; and  
(c) a melting point of not more than 24°C.

199 Neutralized, bleached, deodorized palm olein

(1) Neutralized, bleached, deodorized palm olein shall be the liquid fraction obtained by the fractionation of either crude palm oil which is subsequently neutralized, bleached and deodorized or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached and deodorized palm olein shall comply with the standards for refined, bleached, deodorized palm olein as specified in regulation 198.

200 Refined, bleached, deodorized palm kernel oil

(1) Refined, bleached, deodorized palm kernel oil shall be edible oil obtained by the process of expression or solvent extraction or both from the wholesome kernel of the fruit of *Elaeis guineensis* and refined, bleached and deodorized.

(2) Refined, bleached, deodorized palm kernel oil-

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of from 0.899 to 0.914;  
(ii) a refractive index (40°C) of from 1.448 to 1.452;  
(iii) a saponification value of from 240 to 250 milligrams potassium hydroxide per gram; and  
(iv) an iodine value of from 16.5 to 19; and

(b) shall not contain more than 10 g/kg of unsaponifiable matter.

201 Olive oil

(1) Olive oil shall be edible oil obtained from the fruit of *Olea europaea*.

(2) Olive oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.916;  
(ii) a refractive index (40°C) of from 1.4677 to 1.4705;  
(iii) a saponification value of from 184 to 196 milligrams potassium hydroxide per gram; and  
(iv) an iodine value of from 75 to 94; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

202 Rice bran oil

(1) Rice bran oil shall be edible oil obtained from the rice bran of *Oryza sativa*.



(2) Rice bran oil-

(a) shall have-

- (i) a specific gravity (30°C/water at 30°C) of from 0.910 to 0.920;
  - (ii) a refractive index (40°C) of from 1.4600 to 1.4700;
  - (iii) a saponification value of from 175 to 195 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 90 to 105; and
- (b) shall not contain more than 30 g/kg of unsaponifiable matter.

203 Rapeseed oil or toria oil

(1) Rapeseed oil or toria oil shall be edible oil obtained from the seeds of *Brassica campestris*, *Brassica napus* or *Brassica tournefortii*.

(2) Rapeseed oil or toria oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.920;
  - (ii) a refractive index (40°C) of from 1.465 to 1.469;
  - (iii) a saponification value of from 168 to 181 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 94 to 120; and
- (b) shall not contain more than 20 g/kg of unsaponifiable matter.

204 Safflower seed oil

(1) Safflowerseed oil shall be edible oil obtained from the seeds of *Carthamus tinctorius* .

(2) Safflowerseed oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.922 to 0.927 ;
  - (ii) a refractive index (40°C) of from 1.467 to 1.470;
  - (iii) a saponification value of from 186 to 198 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 135 to 150; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

205 Sesameseed oil or gingelly oil

(1) Sesameseed oil or gingelly oil shall be oil obtained from the seeds of *Sesamum indicum*.

(2) Sesameseed oil or gingelly oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.915 to 0.923;
  - (ii) a refractive index (40°C) of from 1.465 to 1.469;
  - (iii) a saponification value of from 187 to 195 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 104 to 120; and
- (b) shall not contain more than 20 g/kg of unsaponifiable matter.

206 Soya bean oil

(1) Soya bean oil shall be edible oil obtained from the seeds of *Glycine max*.

(2) Soya bean oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.919 to 0.925;
  - (ii) a refractive index (40°C) of from 1.466 to 1.470;
  - (iii) a saponification value of from 189 to 195 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 120 to 143; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

207 Sunflower seed oil

(1) Sunflower seed oil shall be edible oil obtained from the seeds of *Helianthus annuus*.

(2) Sunflower seed oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.918 to 0.923;
  - (ii) a refractive index (40°C) of from 1.467 to 1.469;
  - (iii) a saponification value of from 188 to 194 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 110 to 143; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

208 Particular labelling requirement of edible fat and edible oil

(1) There shall be written in the label on a package containing edible fat or edible oil in its single form, in not less than 10 point lettering, the common name of the animal or vegetable from which the edible fat or edible oil is derived.

(2) There shall be written in the label on a package containing a mixture of edible fats or edible oils or a mixture or blend of both-

(a) in not less than 10 point lettering the words "blended edible (state whether animal or vegetable, or animal and vegetable) fat" or "blended edible (state whether animal or vegetable, or animal and vegetable) oil", as the case may be; and

(b) the common name of the animal or vegetable from which the edible fats or edible oils or both are derived, in descending order of the proportion present, and no reference to any other fat or oil shall appear in the label.

(3) Except as otherwise provided in these Regulations, no package of any edible fat or edible oil other than ghee, whether singly or mixed with any other food, shall be labelled with the word "ghee" or any word of similar meaning.

(4) Where the word "polyunsaturated" is written in the label on a package containing polyunsaturated edible fat or edible oil as specified in subregulation (6) of regulation 179, there shall be written in such label the proportion, in percentages, of polyunsaturated and saturated fatty acids present.

(5) There shall be written in the label on a package containing edible oil intended for the purpose of cooking, either in its single form without blending or obtained by blending two or more edible oils, in not less than 10 point lettering the words "cooking oil" or "blended cooking oil", as the case may be. These words shall be of equal prominence and shall be in a position equally prominent with that of any other matter marked on or attached to the package.

(6) No package containing blended cooking oil shall be labelled with the words "cooking oil" unless the words are conjoined in not less than 10 point lettering with the word "blended".

(7) Where cooking oil is in its single form without blending, it may be labelled with the name of individual edible oil in no larger than the words "cooking oil" referred to in subregulation (5).

(8) Where cooking oil is obtained by blending two or more edible oils, it may be labelled with the name of the individual edible oil contained therein in no larger than the words "cooking oil" referred to in subregulation (5).

(9) No edible fat or edible oil or both shall be labelled with the word "refined" or any word of similar meaning unless the product is refined or, in the case of mixed or blended edible fat or edible oil or both, the constituent fats or oils are refined.

(10) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing blended cooking oil or unrefined coconut oil.

## Vegetable and Vegetable Product

### 209 Vegetable

Vegetable shall be the clean, sound, edible part of plant commonly used for food and includes the food for which a standard is prescribed in regulations 210 to 212.

### 210 Fresh vegetable

Fresh vegetable shall be vegetable that is not dehydrated, dried, canned or frozen and shall not be withered, shrivelled or discoloured.

### 211 Dried or dehydrated vegetable

(1) Dried vegetable or dehydrated vegetable shall be the raw edible part of vegetable, with or without sugar, saccharin or sodium saccharin, mint leaves or mint oil, and dehydrated under natural or artificially induced condition. It shall not contain more than 8 per cent of water.

(2) Dried vegetable or dehydrated vegetable may contain permitted preservative and permitted colouring substance.

212 Frozen vegetable

Frozen vegetable shall be the fresh vegetable that is maintained in a frozen wholesome condition for one continuous period at a temperature below minus 18 C and has not been thawed before sale. It may contain mint leaves or mint oil.

213 Vegetable product

In these Regulations, "vegetable product" means any food prepared from vegetable and includes the food for which a standard is prescribed in regulations 214 to 222 but does not include edible vegetable fat and edible vegetable oil.

214 Salted vegetable

- (1) Salted vegetable shall be edible part of vegetable, prepared by treatment with salt.
- (2) Salted vegetable may contain permitted preservative and permitted flavour enhancer.

215 Dried salted vegetable

- (1) Dried salted vegetable shall be the edible part of vegetable treated with salt, and dried under natural or artificially induced conditions. It shall not contain more than 8 per cent of water.
- (2) Dried salted vegetable may contain permitted preservative, permitted food conditioner and permitted flavour enhancer.

216 Tomato paste

- (1) Tomato paste shall be the product made by evaporating a portion of the water from clean, sound, ripe tomatoes or sound tomato trimmings. It shall be packed in hermetically sealed packages and processed by heat to prevent spoilage. Tomato paste shall be free from seeds, skin and other coarse or hard substances. It shall contain not less than 25 per cent tomato solids.
- (2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.
- (3) Tomato paste may contain permitted preservative and permitted colouring substance.

217 Tomato pulp

- (1) Tomato pulp shall be the heat processed product from whole, ripe tomatoes or sound tomato trimmings concentrated to yield a product with a specific gravity of not less than 1.050 (20 C/20 C)
- (2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.
- (3) Tomato pulp may contain permitted preservative.

218 Tomato puree

(1) Tomato puree shall be the heat processed product made from whole, sound, ripe tomatoes, with the skin and seeds removed, concentrated to yield a product with a specific gravity of not less than 1.050 (20°C/120°C). It shall be packed in hermetically sealed packages and processed by heat to prevent spoilage. It shall contain not less than 8 per cent of soluble salt-free solids.

(2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.

(3) Tomato puree may contain permitted preservative

#### 219 Vegetable juice

(1) Vegetable juice shall be the liquid product of one or more kinds of vegetables but shall not include fruit juices as specified in regulations 235 to 242 or botanical beverages as specified in regulation 356.

(2) (a) Tomato juice shall be the juice of clean, sound, mature tomatoes. It shall contain not less than 5 per cent of soluble solids in 100 ml juice measured at 20°C. It shall be free from seeds, skin and other coarse or hard substance.

(b) The Howard Mould Count shall not exceed 25 per cent of the total field examined.

(3) Where vegetable juice contains sugar or salt, there shall be written in the label on a package containing such food, in not less than 4 point lettering, the words "contains (state the percentage) % added sugar" or "contains (state the percentage) % added salt", as the case may be.

(4) Every package of concentrated vegetable juice or vegetable juice concentrate shall be labelled with a direction for its use.

(5) The word "concentrate" or "concentrated" shall not appear on a package containing concentrated vegetable juice unless it is conjoined in uniform lettering of not less than 10 point with the words "vegetable juice".

#### 220 Canned vegetable

(1) Canned vegetable shall be the vegetable product prepared by packing vegetable in clean containers that are hermetically sealed and processed by heat. It may contain other food.

(2) Where vegetable product is canned, it shall also comply with the standard prescribed for a particular type of vegetable product.

(3) Canned vegetable may contain permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner including calcium chloride in such a proportion that the calcium does not exceed 500 mg/kg.

(4) Where canned vegetable contains at least 50 per cent of vegetable mixed with other food, there shall be written in the label on a package containing such food the words "vegetable with (state the name of the other food)" or "(state the name of the vegetable) with (state the name of the other food)".

(5) Where canned vegetable contains two or more kinds of vegetable, there shall be written in the label on a package containing such food, in not less than 10 point lettering, the words "mixed vegetable", immediately followed, in not less than 4 point lettering, by the names of vegetables, or the word "mixed (state the names of the vegetables)", as the case may be.

221 Fermented soya bean product

(1) Fermented soya bean product shall be the soya bean, whole or ground, that have been fermented with harmless microorganism. It may contain other wholesome food. The product shall not be a sauce and includes tauju or sufu, and tauceong or taucu.

(2) For the purposes of these Regulations-

(a) tauju or sufu shall be the product obtained by fermenting soya bean curd with cultures of *Actinomucor elegans* or other harmless organism; and

(b) tauceong or taucu shall be the product, whole or ground, obtained by fermenting soya beans with *Aspergillus* species followed by brine fermentation.

(3) Fermented soya bean product may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

222 Hydrolysed vegetable protein or hydrolysed plant protein.

(1) Hydrolysed vegetable protein or hydrolysed plant protein shall be the product obtained by heating suitable proteins or protein-rich substances derived from plant with acids in the presence of water, followed by neutralization and filtration. It may be concentrated, dried or decolourized.

(2) Hydrolysed vegetable protein or hydrolysed plant protein-

(a) shall contain not less than-

(i) 2.75 per cent of total nitrogen; and

(ii) 2 per cent of alpha-amino-nitrogen; and

(b) shall not contain more than 60 per cent of chloride calculated as sodium chloride.

(3) Hydrolysed vegetable protein or hydrolysed plant protein may contain caramel as a colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

(4) There shall be written in the label on a package containing hydrolysed vegetable protein or hydrolysed plant protein-

(a) the words "hydrolysed vegetable protein", or "hydrolysed plant protein", as the case may be; and

(b) a statement giving direction for its use.

Soup and Soup Stock

223 Soup

(1) Soup shall be the liquid product composed of meat, fish, vegetable, cereal or any combination of these and may contain salt or any other food.

(2) Soup may contain permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

224 Soup stock

- (1) Soup stock shall be composed of any of the ingredients of soup in liquid, dry or compacted form.
- (2) Soup stock may contain caramel and permitted colouring substances, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.
- (3) Every package containing soup stock shall be labelled with a direction for its use.

#### Fruit and Fruit Product

##### 225 Raw fruit or fresh fruit

- (1) Raw fruit or fresh fruit shall be the fruit that is not dried, pulped, dehydrated, frozen, canned, candied or pickled. It shall not be withered, shrivelled or discoloured.
- (2) Raw fruit or fresh fruit may contain permitted colouring substances used in grading or identifying raw fruit as specified in subregulation (5) of regulation 21.
- (3) For the purposes of this regulation, edible food grade wax may be used in the cleaning and preparation of raw fruit for sale.

##### 226 Dried fruit

- (1) Dried fruit shall be the clean, sound raw fruit that has been prepared and dried under natural or artificially induced conditions.
- (2) Dried fruit may contain sugar, glucose, glycerol, sorbitol, saccharin, sodium saccharin, edible fat and edible oil and not more than 0.3 per cent of liquid paraffin.
- (3) For the purposes of this regulation, edible food grade wax may be used in the cleaning and preparation of dried fruit for sale.
- (4) Dried fruit may contain permitted preservative and permitted colouring substance, and in the case of dried bananas, it may contain calcium disodium ethylenediamine tetra-acetate in a proportion not more than 315 mg/kg, and ascorbic acid as permitted food conditioner.

##### 227 Mixed dried fruit

- (1) Mixed dried fruit shall be the product prepared by mixing dried fruits.
- (2) Mixed dried fruit-
  - (a) shall contain not less than 70 per cent of dried fruit; and,
  - (b) may contain not more than 15 per cent of citrus peel.
- (3) There shall be written in the label on a package containing mixed dried fruit the words "mixed dried fruit" or "dried (state the names of the fruit)", as the case may be.

##### 228 Fruit product

In these Regulations, "fruit product" means any food prepared includes the food for which a standard is prescribed in regulations 229 to 242 and regulations 244 and 245.

229 Candied fruit or glazed fruit or crystallized fruit

(1) Candied fruit or glazed fruit or crystallized fruit shall be the product obtained by treating the edible parts of raw fruit or mixture of raw fruits with sugar, glycerol or sorbitol.

(2) Candied fruit or glazed fruit or crystallized fruit may contain permitted preservative.

(3) Candied cherries may contain permitted colouring substance.

(4) There shall be written in the label on a package containing candied fruit or glazed fruit or crystallized fruit the words "candied fruit" or "glazed fruit" or "crystallized fruit", or "candied" or "glazed" or "crystallized", as the case may be, immediately followed by the name or names of the fruit from which the content has been prepared.

230 Salted fruit

(1) Salted fruit shall be the product obtained by treating fruit with salt.

(2) Salted fruit may contain permitted preservative.

231 Dried salted fruit

(1) Dried salted fruit shall be the product obtained by treating fruit with salt, with or without sugar, and dried under natural or artificially induced condition.

232 Candied peel

(1) Candied peel shall be the product obtained by treating the peel of fruit with sugar, glycerol or sorbitol.

(2) Candied peel may contain permitted preservative.

233 Canned fruit

(1) Canned fruit shall be the sound fruit of one type, packed in clean containers that are hermetically sealed and processed by heat. Canned fruit may contain sugar and potable water. The fruit so contained shall be of similar varietal characteristics and of reasonably uniform size.

(2) Canned fruit may contain permitted food conditioner.

(3) Canned cherries may contain permitted colouring substance.

234 Canned fruit cocktail

(1) Canned fruit cocktail shall be a mixture of two or more types of sound fruits packed in clean containers that are hermetically sealed and processed by heat. Canned fruit cocktail may contain sugar and potable water.

(2) Canned fruit cocktail may contain permitted food conditioner.

(3) Cherries in canned fruit cocktail may contain permitted colouring substance



235 Fruit juice

(1) Fruit juice shall be the expressed juice, or the reconstituted product of concentrated juice and potable water, of one or more species of fruits and includes the food for which a standard is prescribed in regulations 236 to 242. It may contain sugar.

(2) The acidity of fruit juice, calculated as anhydrous citric acid, unless otherwise prescribed for a particular type of fruit juice, shall not exceed 3.5 per cent *w/v*.

(3) The total soluble solids of fruit juice, unless otherwise prescribed for a particular type of fruit, shall not be less than 8 g in 100 ml measured at 20°C.

(4) Concentrated fruit juice or fruit juice concentrate shall be the expressed juice of one or more species of fruit, concentrated to the extent that the product has a soluble solid content of not less than double the content of the original juice and may be filtered or unfiltered. (5) Fruit juice may contain permitted preservative, permitted flavouring substance and ascorbic acid as permitted food conditioner.

(6) For the purposes of subregulation (5), the flavouring substance that may be added to fruit juice shall be the flavouring substance that have been obtained by pressing, distillation or extraction from fruit of the kind used in the fruit juice which may be dispersed in any solvent specified in these Regulations, or in pectin and then whether or not so dispersed, restored to the fruit juice.

236 Apple juice

(1) Apple juice shall be the fruit juice of mature apple of the species *Pyrus malus*.

(2) Apple juice shall contain, in 100 ml measured at 20°C -

(a) not less than 11.5 g of soluble solids; and

(b) not less than 0.3 g and not more than 0.8 g of acid calculated as malic acid.

237 Grapefruit juice

(1) Grapefruit juice shall be the fruit juice of mature grapefruit of the species *Citrus paradisi*, or of hybrids of that species, or of hybrids of the species *Citrus grandis*.

(2) Grapefruit juice, in 100 ml measured at 20°C -

(a) shall contain-

(i) not less than 9.5 g of soluble solids;

(ii) not less than 1 g and not more than 2 g of acid calculated as anhydrous citric acid; and

(iii) not less than 7 g of soluble solids to each gram of acid calculated as anhydrous citric acid; and

(b) shall not contain more than 0.03 ml of essential oil.

238 Lemon juice

(1) Lemon juice shall be the fruit juice of mature lemon of the species *Citrus limon* or of hybrids of that species.

(2) Lemon juice, in 100 ml measured at 20°C -

(a) shall contain-

- (i) not less than 8.9 g of soluble solids; and
  - (ii) not less than 4.5 g of acid calculated as anhydrous citric acid; and
- (b) shall not contain more than 0.05 ml of essential oil.

239 Lime juice

(1) Lime juice shall be the fruit juice of mature lime of the species *Citrus aurantifolia* or of hybrids of that species.

(2) Lime juice shall contain, in 100 ml measured at 20°C -

- (a) not less than 8 g of soluble solids; and
- (b) not less than 9 g of acid calculated as anhydrous citric acid.

240 Orange juice

(1) Orange juice shall be the fruit juice of mature orange of the species *Citrus sinensis* or *Citrus reticulata* or of hybrids of these species.

(2) Orange juice, in 100 ml measured at 20°C -

- (a) shall contain-
  - (i) not less than 10.5 g of soluble solids;
  - (ii) not less than 0.65 g and not more than 1.5 g of acid calculated as anhydrous citric acid; and
  - (iii) not less than 10 g of soluble solids to each gram of acid calculated as anhydrous citric acid; and
- (b) shall not contain more than 0.03 ml of essential oil.

241 Passion fruit juice

(1) Passion fruit juice shall be the fruit juice of mature passion fruit of the *Passiflora* species.

(2) Passion fruit juice shall contain, in 100 ml measured at 20°C -

- (a) not less than 12 g of soluble solids; and
- (b) not less than 1.5 g and not more than 4.5 g of acid calculated as anhydrous citric acid

242 Pineapple juice

Pineapple juice shall be the fruit juice of mature pineapple of the species *Ananas comosus*. It shall contain not less than 8 g of soluble solids in 100 ml measured at 20°C.

243 Particular labelling requirement of fruit juice

(1) There shall be written in the label on a package containing fruit juice or concentrated fruit juice-

(a) the name of the fruit from which the juice has been prepared; and

(b) where the product is composed of the juice of more than one type of fruit, the words "mixed fruit juice" and the name of the fruit juice present in descending order of the proportion present.

(2) Where sugar has been added to fruit juice or concentrated fruit juice, there shall be written in the label on a package containing such juice, the words "contains added sugar" or any other word or words having the same or similar effect.

(3) There shall be written in the label on a package containing concentrated fruit juice a statement giving direction for dilution to produce a juice of approximately the same standard as prescribed for fruit juice in these Regulations.

(4) The word "concentrate" or "concentrated" shall not appear on a package containing concentrated fruit juice unless it is conjoined in uniform lettering of not less than 10 point with the words "fruit juice".

#### 244 Fruit pulp

(1) Fruit pulp shall be the pulped parts of raw fruit from which no juice has been extracted.

(2) Fruit pulp may contain permitted preservative and ascorbic acid as permitted food conditioner

#### 245 Fruit puree or fruit paste

(1) Fruit puree or fruit paste shall be the concentrated fruit juice containing not less than 25 per cent *w/w* of total solids.

(2) Fruit puree may contain permitted colouring substance.

#### Jam, Fruit Jelly, Marmalade and Seri Kaya

##### 246 Jam

(1) Jam shall be the product prepared by boiling one or more types of sound fruits, whether raw, processed or semi-processed, with permitted sweetening substance, with or without added pectin.

(IA) For the purposes of these Regulations, ginger shall be deemed to be fruit.

(2) Jam shall contain not less than-

(a) 35 per cent of fruit except that passion fruit jam and ginger jam may contain not less than 6 per cent and 5 per cent of fruit respectively; and

(b) 65 per cent of soluble solids determined by refractometry at 20°C that is uncorrected for insoluble solids.

(3) Jam may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) There shall be written in the label on a package containing jam made up of more than one type of fruit the words "mixed fruit jam".

247 Fruit jelly

(1) Fruit jelly shall be the gelatinous product prepared by boiling the juice of one or more types of fruits, whether raw, processed or semi-processed, and permitted sweetening substance with or without added pectin. It shall be free from seeds and skin.

(2) Fruit jelly shall contain -

(a) not less than -

(i) 35 per cent of fruit juice extract; and

(ii) 65 per cent of soluble solids determined by refractometry at 20°C that is uncorrected for insoluble solids.

(3) Fruit jelly may contain permitted preservative permitted colouring substance, permitted flavouring substance and permitted food conditioner.

248 Marmalade

Marmalade shall be fruit jelly in which are suspended pieces of fruit or peel. In all other respects, it shall comply with the standard for jam prescribed in regulation 247.

249 Seri kaya

(1) Seri kaya shall be the product prepared by processing egg, sugar, coconut milk and may contain edible starch.

(2) Seri kaya shall contain not less than-

(a) 45 per cent w/w of total solids; and

(b) 2 per cent w/w of protein.

(3) Seri kaya may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

250 Pectin

(1) Pectin shall be the product obtained by the dilute acid extraction of apples, citrus peel or other fruits.

(2) Pectin may contain permitted preservative.

251 Jam setting compound.

(1) Jam setting compound shall be a product of pectin and sugar, and either citric acid, malic acid or lactic acid.

(2) Jam setting compound may contain permitted preservative.

(3) There shall be written in the label on a package containing jam setting compound a statement of -

(a) the proportion of pectin present; and

(b) the proportion of sugar that a stated quantity of the jam setting compound will set in jam.

## Nut and Nut Product

### 252 Nut

Nut shall be the clean, sound, edible seeds, kernels and other similar parts of plants that are not classified as cereals, vegetables, fruits or spices and shall include Coconut. Nut may have their outer integument. Nut may contain added salt, edible fat or edible oil and may be roasted. It shall be free from moulds and insect infestation.

### 253 Coconut milk

(1) Coconut milk shall be the emulsion extracted from fresh, sound, ripe kernel of the fruit of *Cocos nucifera*.

(2) Coconut milk -

(a) shall contain not less than-

(i) 30 per cent of fat; and

(ii) 3 per cent of protein;

(b) shall not contain more than 55 per cent of water; and

(c) shall be free from kernel residue.

(3) Coconut milk may contain permitted food conditioner.

### 254 Coconut cream

(1) Coconut cream shall be the viscous emulsion recovered by centrifuging coconut milk or the upper creamy layer obtained after allowing fresh coconut milk to stand for several hours. It may be canned or frozen.

(2) Coconut cream -

(a) shall contain not less than-

(i) 50 per cent of fat; and

(ii) 5 per cent of protein derived from coconut; and

(b) shall be free from kernel residue.

(3) Coconut cream may contain permitted food conditioner and permitted antioxidant.

### 255 Coconut cream powder

(1) Coconut cream powder shall be the soluble white powder made from coconut milk as specified in regulation 253.

(2) Coconut cream powder -

(a) shall not contain more than-

- (i) 3 per cent of water; and
- (ii) 2.5 per cent ash; and
- (b) shall contain not less than-
- (i) 50 per cent of fat; and
- (ii) 5 per cent of protein derived from coconut.

(3) Coconut cream may contain permitted food conditioner and permitted antioxidant.

256 Desiccated coconut

(1) Desiccated coconut shall be the dried and shredded kernel of the fruit of *Cocos nucifera*.

(2) Desiccated coconut shall not contain more than 3 per cent of water.

(a) shall contain not less than 50 per cent of coconut oil; and

(b) shall not contain more than 3 per cent of water.

257 [Deleted by P.U.(A) 162/88]

258 Coconut paste

(1) Coconut paste shall be the viscous paste formed after passing desiccated coconut through the colloid mill.

(2) Coconut paste-

(a) shall contain not less than 50 per cent of coconut oil; and

(b) shall not contain more than 3 per cent of water.

259 Peanut butter.

(1) Peanut butter shall be the product prepared by grinding clean, sound, roasted peanut kernels that have been decorticated.

(2) Peanut butter-

(a) shall contain not less than-

(i) 85 per cent of peanut; and

(ii) 20 per cent of protein;

(b) shall contain not more than-

(i) 55 per cent of edible fat and edible oil; and

(ii) 3 per cent of water; and

(c) may contain-

(i) sugar or glucose or both;

(ii) not more than-

(aa) 2 per cent of salt; and

(bb) 5 per cent of hydrogenated vegetable oil.

- (3) Peanut butter may contain permitted food conditioner and permitted antioxidant.
- (4) Peanut butter shall comply with the microbiological standard prescribed in regulation 39.

#### Tea, Coffee, Chicory and Related Product

##### 260 Tea

(1) Tea shall be the product of steaming, drying or firing or any combination of these, of fermented, semi-fermented or non-fermented leaves, buds and tender stems of one or more varieties of *Camellia*.

(2) Tea -

(a) shall not yield more than 7 per cent of total ash of which at least one half shall be soluble in boiling water; (b) shall yield not less than 30 per cent of water soluble extract; and

(c) shall not contain spurious, exhausted, decayed or mouldy leaves or stalks and any foreign matter.

##### 261 Tea dust, tea fanning or tea sifting

Tea dust, tea fanning or tea sifting shall be the dust, fanning or sifting of tea as specified in regulation 260. It shall not yield more than 5 per cent of ash insoluble in boiling water. For all other purposes, it shall comply with the standard for tea prescribed in regulation 260.

##### 262 Tea extract, instant tea or soluble tea

(1) Tea extract, instant tea or soluble tea is a dried product made exclusively by the aqueous extraction of tea.

(2) Tea extract, instant tea or soluble tea-

(a) shall not contain more than-

(i) 20 per cent of total ash; and

(ii) 6 per cent of water;

(b) shall contain not less than-

(i) 4 per cent of caffeine; and

(ii) 7 per cent of tannin; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring and the infusion shall have the colour, taste, and flavour of freshly brewed tea.

##### 263 Scented tea

Scented tea shall be tea to which has been added harmless, natural, aromatic substance such as jasmine flowers, rose petals, essence of bergamot, mint or lemon, and spices. It shall not contain other foreign substance.

263A Tea mix

- (1) Tea mix shall be a preparation made from tea, tea extract or scented tea as specified in regulations 260, 262 and 263 respectively, with or without sugar.
- (2) Tea mix may contain permitted food conditioner.
- (3) Every package containing tea mix shall be labelled with a direction for its use.
- (4) Where tea mix is in a ready-to-drink form it shall be construed to be tea drink.

264 Particular labelling requirement of tea

- (1) Where tea, tea dust, tea extract or scented tea is derived exclusively from one location, the name of that location may appear in the label on a package containing such tea, tea dust, tea extract or scented tea, as the case may be.
- (2) Except as otherwise provided by these Regulations, the word "tea", whether alone or used in connection or association with any other words, shall not appear in the label on a package containing tea unless the contents of that package and the label thereof comply with the requirements of these Regulations.
- (3) There shall be written in the label on a package containing tea extract, instant tea or soluble tea, in larger letters than any other words on the label other than the brand name, the words "tea extract", "instant tea" or "soluble tea", as the case may be.
- (4) There shall be written in the label on a package containing scented tea the words "scented tea" immediately followed, in not less than 4 point lettering, by the name of the scenting substance, or the name of the scenting substance to be conjoined in uniform lettering with the word "tea" as the case may be.

265 Coffee bean

Coffee bean shall be the seed of any species of *Coffea*, either raw or roasted

266 Coffee or ground coffee or coffee powder

- (1) Coffee or ground coffee or coffee powder shall be the pure roasted coffee bean that is ground or otherwise prepared so as to be suitable for making an infusion or decoction. It shall be free from husk and any other substance.
- (2) Coffee or ground coffee or coffee powder-
  - (a) shall not contain more than 7 per cent of water;
  - (b) shall contain -
    - (i) not more than 5 per cent and not less than 3 per cent of ash;
    - (ii) not more than 2.5 per cent and not less than 0.9 per cent of anhydrous caffeine; and
    - (iii) not more than 33 per cent and not less than 22 per cent of " water-soluble extract; and
  - (c) shall contain not less than 8.5 per cent of fat.
- (3) Where coffee is derived exclusively from one location, the name of that location may appear in the label on that package of coffee.



267 Instant coffee or soluble coffee

(1) Instant coffee or soluble coffee shall be the dried soluble solids obtained from water-extraction of freshly roasted, pure coffee beans. It shall be in the form of free flowing powder or granule having the colour, taste and flavour characteristic of coffee.

(2) Instant coffee or soluble coffee-

(a) shall contain not less than 2.25 per cent of anhydrous caffeine derived from coffee;

(b) shall not contain added substance; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring.

(3) There shall be written in the label on a package containing soluble coffee or instant coffee the words "soluble coffee" or "instant coffee", as the case may be.

(4) The word "pure" or the words "pure coffee" or any word or words having the same or a similar effect shall not be used on the label on a package containing instant coffee or soluble coffee unless that word or those words are written in uniform lettering not larger than the letters used for the name of the food as specified in subregulation (3) and are immediately followed by the word "extract".

268 Coffee essence or liquid coffee extract

(1) Coffee essence or liquid coffee extract shall be the essence or liquid extract from coffee, with or without the addition of glycerol or sugar or a combination of these. It shall not contain any other added substance. It shall contain not less than 0.5 per cent of anhydrous caffeine derived from coffee.

(2) There shall be written in the label on a package containing coffee essence or liquid coffee extract-

(a) in larger letters than those of any other words on the label, the words "coffee essence" or "liquid coffee extract", as the case may be; and

(b) a statement of the percentage of caffeine in the coffee.

(3) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee essence or liquid coffee extract.

269 Coffee mixture

(1) Coffee mixture shall be coffee ground with wheat, maize, barley or sesame seed, or a combination of these, with or without margarine or sugar.

(2) Coffee mixture shall contain not less than 50 per cent of coffee.

(3) There shall be written in the label on a package containing coffee mixture-

(a) in larger letters than those of any other words on the label, the words "coffee mixture"; and

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (b) of subregulation (3), the word "coffee" shall not appear in the label on a package containing coffee mixture unless it is conjoined with the word "mixture".

(5) The word "pure" or any word or words having the same or similar effect shall not be used in the label on a package containing coffee mixture.

#### 270 Chicory

(1) Chicory shall be the powder obtained by roasting and grinding the cleaned and dried root of *Cichorium intybus*, with or without the addition of edible fat, edible oil or sugar, in a proportion not exceeding 2 per cent.

(2) Chicory-

(a) shall not contain more than 10 per cent and not less than 3.5 per cent of ash;

(b) shall not contain more than 2.5 per cent of ash insoluble in dilute hydrochloric acid; and

(c) shall contain not less than 50 per cent of water soluble extract.

#### 271 Coffee and chicory

(1) Coffee and chicory shall be a mixture of coffee and chicory. It shall not contain any added substance.

(2) Coffee and chicory shall contain not less than 50 per cent of coffee.

(3) There shall be written in the label on a package containing coffee and chicory-

(a) in larger letters than those of any other words on the label, the words "coffee and chicory"; and

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (b) of subregulation (3), the word "coffee" shall not appear in the label on a package containing coffee and chicory unless it is conjoined with the words "and chicory".

(5) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee and chicory.

#### 272 Instant coffee and chicory or soluble coffee and chicory extract

(1) Instant coffee and chicory or soluble coffee and chicory extract shall be the dried soluble solids prepared from water extraction of coffee and chicory as specified in regulation 271.

(2) Instant coffee and chicory or soluble coffee and chicory extract-

(a) shall contain not less than 50 per cent of coffee.

(b) may contain sugar; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring.

(3) There shall be written in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract-

(a) in larger letters than those of any other words on the label, the words "instant coffee and chicory" or "soluble coffee and chicory extract", as the case may be;

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (b) of subregulation (3), the words "instant coffee" or "soluble coffee" shall not appear in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract unless those words are conjoined with the words "and chicory" or "and chicory extract", as the case may be.

(5) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract.

#### 273 Coffee and chicory essence or liquid coffee and chicory extract

(1) Coffee and chicory essence or liquid coffee and chicory extract shall be the essence or liquid extract from coffee and chicory as specified in regulation 271, with or without the addition of glycerol or sugar or glucose or any combination of these. It shall contain not less than 0.25 per cent anhydrous caffeine derived from coffee.

(2) There shall be written in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract-

(a) in larger letters than those of any other words on the label, the words "coffee and chicory essence" or "liquid coffee and chicory extract", as the case may be; and

(b) a statement of the percentage of coffee in the mixture.

(3) The word "coffee" shall not appear in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract unless it is preceded by the word "liquid" in the case of liquid coffee and chicory extract and conjoined with the words "and chicory essence" or "and chicory extract", as the case may be.

(4) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract.

#### Cocoa and Cocoa Product

##### 274 Cocoa bean

Cocoa bean shall be the properly fermented, dried whole seed of the cocoa tree *Theobroma cacao*.

##### 275 Cocoa nib or cracked cocoa

Cocoa nib or cracked cocoa shall be the roasted cocoa bean freed from its shell or husk, with or without the germ.

##### 276 Cocoa paste, cocoa mass, cocoa slab or cocoa liquor

(1) Cocoa paste, cocoa mass, cocoa slab or cocoa liquor shall be the solid or semi-solid mass produced by grinding cocoa nibs. It shall contain not less than 48 per cent of cocoa fat.

(2) Cocoa paste, cocoa mass, cocoa slab or cocoa liquor shall not contain, on water-free and fat-free basis, more than -

(a) 19 per cent of starch naturally present;

(b) 7 per cent of crude fibre;

(c) 8 per cent of total ash ;

(d) 5.5 per cent of ash insoluble in water; and

(e) 0.4 per cent of ferric oxide.

277 Cocoa butter

(1) Cocoa butter shall be the fat produced from cocoa beans, cocoa nibs or cocoa paste by a mechanical or chemical process. It shall be free from other fats and oils including mineral oil, and other substance.

(2) Cocoa butter-

(a) shall have-

(i) a saponification value of from 185 to 200 milligrams potassium hydroxide per gram~

(ii) an iodine value of from 32 to 42;

{iii) a melting point of not less than 29°C; and

(iv) a refractive index (40°C) of from 1.456 to 1.459; and

(b) shall not contain more than 1.75 per cent *w/w* of free fatty acid (as oleic acid).

(3) Cocoa butter may contain permitted antioxidant.

278 Cocoa or cocoa powder or soluble cocoa

(1) Cocoa or cocoa powder or soluble cocoa shall be the powdered product prepared from cocoa paste. It shall be deprived of a portion of its fat and may be treated with alkali or alkaline salts.

(2) Cocoa or cocoa powder or soluble cocoa-

(a) shall comply in its water-free, fat free and alkali-free content, with subregulation (2) of regulation 276; and

(b) shall not contain in its water-free and fat-free content, more than-

(i) 10.5 per cent of total alkalinity calculated as potassium carbonate; and

(ii) 12.5 per cent of ash.

(3) Cocoa or cocoa powder or soluble cocoa may contain permitted flavouring substance and permitted food conditioner.

279 Chocolate

(1) Chocolate shall be the product prepared from cocoa paste or cocoa with sugar, with or without milk components, cocoa butter and other food.

(2) Chocolate-

(a) may contain not more than 5 per cent of milk fat or edible vegetable fat other than cocoa butter;

(b) shall contain not less than 14 per cent of cocoa paste on water-free and fat-free basis; and

(c) shall comply, in its water-free, fat-free and alkali-free content, with subregulation (2) of regulation 276.

(3) Chocolate may contain permitted flavouring substance and permitted food conditioner including-

(a) lecithin in a proportion not exceeding 0.8 per cent;

(b) monoglycerides and diglycerides, in a proportion not exceeding 0.5 per cent; and

(c) polyglycerol polyricinoleate, in a proportion not exceeding 0.5 per cent if the total emulsifier content of the chocolate does not exceed 1.5 per cent.

(4) Notwithstanding paragraph (a) of subregulation (2), dark chocolate shall not contain more than 3 per cent milk fat.

(5) Notwithstanding paragraph (b) of subregulation (2), chocolate for coating biscuits or confectionery or similar products shall contain not less than 12 per cent of cocoa paste on water-free and fat-free basis.

#### 280 White chocolate

(1) White chocolate shall be the product prepared from cocoa butter, sugar, with or without milk components, and other food.

(2) White chocolate-

(a) may contain not more than 5 per cent of milk fat or edible vegetable fat other than cocoa butter; and

(b) shall comply, in its water-free, fat-free and alkali-free content, with subregulation (2) of regulation 276.

(3) White chocolate may contain permitted flavouring substance and permitted food conditioner including-

(a) lecithin in a proportion not exceeding 0.8 per cent.

(b) monoglycerides and diglycerides in a proportion not exceeding 0.5 per cent; and

(c) polyglycerol polyricinoleate, in a proportion not exceeding 0.5 per cent if the total emulsifier content of the chocolate does not exceed 1.5 per cent.

#### 281 Milk chocolate.

(1) Milk chocolate shall be the product prepared by mixing cocoa paste or cocoa with sugar, milk solids, cocoa butter, with or without the addition of other food.

(2) Milk chocolate shall contain not less than-

(a) 2 per cent of milk fat;

(b) 10.5 per cent of milk solids on a fat-free basis; and

(c) 3 per cent of cocoa paste on water-free and fat-free basis.

(3) Milk chocolate that is described as "rich full cream milk chocolate" or "dairy milk chocolate" shall contain not less than-

(a) 4.5 per cent of milk fat;

(b) 10.5 per cent of milk solids on a fat-free basis; and

(c) 3 per cent of cocoa paste on water-free and fat-free basis.

- (4) Milk chocolate may contain permitted flavouring substance and permitted food conditioner.

#### Milk Shake

282 Milk shake.

(1) Milk shake shall be the pasteurized or sterilized or ultra high temperature milk, to which cream, ice-cream, citric acid, tartaric acid or any other food, has been added immediately before sale.

(2) Milk shake shall contain not less than 3 per cent of milk fat.

(3) Milk shake shall conform to the test described in paragraph (b) of subregulation (2) of regulation 85.

(4) Milk shake may contain permitted flavouring substance and permitted food conditioner.

#### Salt and Spice

283 Salt

(1) Salt, other than crude rock salt, shall be crystalline sodium chloride.

(2) On a water-free basis, salt-

(a) shall contain not less than 95 per cent of sodium chloride;

(b) may contain not more than-

(i) 1.4 per cent of sulphates, calculated as calcium sulphate ( $\text{CaSO}_4$ );

(ii) 0.5 per cent of calcium and magnesium chloride ( $\text{CaCl}_2$  and  $\text{MgCl}_2$ ); and

(iii) 0.1 per cent of substances other than calcium sulphate, insoluble in cold water; and

(c) shall not contain metal contaminant in a proportion greater than that specified in the Fourteenth Schedule.

(3) Salt may contain not more than 10 mg/kg of potassium ferrocyanide, sodium ferrocyanide or ferric ammonium citrate or any combination of these as permitted food conditioner.

(4) Any reference in these Regulations to salt as an ingredient in food shall be deemed to be also a reference to table salt and to iodised table salt.

284 Table salt

(1) Table salt shall be refined salt. It shall contain not less than 97 per cent of sodium chloride on a water-free basis and shall not lose more than 1 per cent of its weight on drying at  $130^\circ\text{C}$ .

(2) Table salt may contain not more than-

(a) 0.5 per cent of sulphates, calculated as calcium sulphate ( $\text{CaSO}_4$ );

(b) a total of 0.25 per cent of calcium and magnesium chlorides ( $\text{CaCl}_2$  and  $\text{MgCl}_2$ );

(c) 2 per cent of anticaking agent as permitted food conditioner;

(d) 0.1 per cent of substances, other than calcium sulphate or permitted anticaking agent, that are insoluble in cold water; and

(e) 10 per cent of permitted flavour enhancer.

(3) There shall be written in the label on a package containing table salt with permitted flavour enhancer, in uniform lettering of not less than 10 point, the words "table salt with (state the name of the flavour enhancer)". These words shall form the first line of the label and shall be in a position equally prominent with that of any other matter marked on or attached to the package. No other words shall appear in the same line.

#### 285 Iodised table salt or iodised salt

(1) Iodised table salt or iodised salt shall be table salt to which has been added potassium iodide or sodium iodide. It shall comply with the standard for table salt prescribed in regulation 284 and shall contain not less than 25 mg/kg and not more than 40 mg/kg of iodide calculated as potassium iodide.

(2) Iodised table salt or iodised salt may contain sodium thiosulphate ( $\text{Na}_2\text{S}_2\text{O}_3$ ) and sodium carbonate ( $\text{Na}_2\text{CO}_3$ ), each in a proportion not exceeding 1,000 mg/kg as permitted food conditioner.

(3) The Director or any officer authorized by him in writing may, by notification in the *Gazette*, direct that in certain areas as designated by the Director or such authorized officer, no person shall manufacture for sale, sell, expose or offer for sale, consign or deliver salt for household use and human consumption unless there has been added to it potassium iodide or sodium iodide in an amount of not less than 25 mg/kg and not more than 40 mg/kg calculated as potassium iodide.

#### 286 Spice

(1) Spice shall be the sound leaves, flowers, buds, fruits, seeds, barks or rhizomes of plants, that are suitable for use as condiments for imparting any flavour or aroma to food and from which the oil or other flavouring constituent naturally present has not been removed and includes the food for which a standard is prescribed in regulations 287 to 333. Spice may be dried or ground or both.

(2) Ground spice may contain anticaking agent as permitted food conditioner.

#### 287 Aniseed

(1) Aniseed shall be the dried, ripe fruit of the plant *Pimpinella anisum*.

(2) Aniseed-

(a) shall not contain more than-

(i) 9 per cent of total ash; and

(ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1 per cent *v/w* of volatile essential oil.

#### 287A Aniseed powder

Aniseed powder shall be the powder obtained from the clean, dried fruit of *Pimpinella anisum* and shall contain not less than 0.7 per cent *v/w* of volatile essential oil.

288 Caraway seed

Caraway seed shall be the dried seed of the plant *Carum carvi*. It shall contain not less than 3 per cent *v/w* of volatile essential oil.

289 Caraway powder

(1) Caraway powder shall be the powder obtained from the clean, dried seed of *Carum carvi*.

(2) Caraway powder-

(a) shall not contain more than-

(i) 10 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 3 per cent *v/w* of volatile essential oil.

290 Cardamom

Cardomom shall be the dried, almost ripe fruit of the plant *Elettaria cardamomum*. It shall contain not less than 3 per cent *v/w* of volatile essential oil.

291 Cardamom seed

Cardamom seed shall be the dried seed obtained by separating the seed from the capsule of the plant *Elettaria cardamomum*. It shall contain not less than 3 per cent *v/w* of volatile essential oil.

292 Cardamom powder

(1) Cardamom powder shall be the powder obtained from the clean, dried seed separated from the capsule of *Elettaria cardamomum*.

(2) Cardamom powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 3 per cent *v/w* of volatile essential oil.

293 Cardamom amomum



Cardamom amomum shall be the dried, almost ripe fruit of the plant *Amomum subulatum* in the form of capsule. It shall contain not less than 1 per cent v/w of volatile essential oil.

294 Cardamom amomum seed

Cardamom amomum seed shall be the dried seed obtained by separating the seed from the capsules of the plant *Amomum subulatum*. It shall contain not less than 1 per cent v/w of volatile essential oil

295 Cardamom amomum powder

(1) Cardamom amomum powder shall be the powder obtained from the clean, dried seed separated from the capsules of *Amomum subulatum*.

(2) Cardamom amomum powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1 per cent v/w of volatile essential oil.

296 Celery seed

(1) Celery seed shall be the dried seed of the plant *Apium graveolens*.

(2) Celery seed-

(a) shall not contain more than-

(i) 10 per cent of total ash; and

(ii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 2 per cent v/w of volatile essential oil.

297 Chilli

Chilli shall be the fruit or pod of the plant *Capsicum annum* and *Capsicum frutescens* .

298 Chilli powder

(1) Chilli powder shall be the powder obtained by grinding the clean, dried chilli fruit of *Capsicum annum* or *Capsicum frutescens* .

(2) Chilli powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1.3 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 30 per cent of crude fibre; and

(b) shall contain not less than 12 per cent v/w of non-volatile ether extract

299 Chilli slurry

(1) Chilli slurry or commonly known as "chilli bo" shall be the slurry obtained by grinding the clean, wholesome, fresh or dried chilli with clean potable water. It shall contain not less than 15 per cent chilli. It may contain salt and vinegar. It shall not contain any other added substance.

(2) Chilli slurry may contain permitted preservative.

300 Cinnamon

Cinnamon shall be the dried piece of the inner bark of the plant *Cinnamomum zeylanicum* or *Cinnamomum cassia*. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

301 Cinnamon powder

(1) Cinnamon powder shall be the powder obtained by grinding the clean, dried, inner bark of *Cinnamomum zeylanicum* or *Cinnamomum cassia*.

(2) Cinnamon powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 0.5 per cent v/w of volatile essential oil.

302 Cloves

Cloves shall be the dried flower bud of the plant *Eugenia aromatica*. It shall contain not less than 15 per cent v/w of volatile essential oil.

303 Cloves powder

(1) Cloves powder shall be the powder obtained by grinding the clean, dried flower bud of *Eugenia aromatica*.

(2) Cloves powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 7 per cent of total ash; and

- (iii) 0.5 per cent of ash insoluble in dilute hydrochloric acid; and  
(b) shall contain not less than 15 per cent v/w of volatile essential oil.

304 Coriander

Coriander shall be the dried, mature fruit of the plant *Coriandrum sativum*. It shall contain not less than 1 per cent v/w of volatile essential oil.

305 Coriander powder

(1) Coriander powder shall be the powder obtained by grinding the clean, dried fruit of *Coriandrum sativum*.

(2) Coriander powder-  
(a) shall not contain more than-

- (i) 12 per cent of water;  
(ii) 7 per cent of total ash; and  
(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and  
(b) shall contain not less than 0.25 per cent v/w of volatile essential oil.

306 Cumin

Cumin shall be dried fruit of the plant *Cuminum cyminum*. It shall contain not less than 1.5 per cent v/w of volatile essential oil.

307 Cumin powder

(1) Cumin powder shall be the powder obtained by grinding the dried fruit of *Cuminum cyminum*.

(2) Cumin powder-  
(a) shall not contain more than-

- (i) 12 per cent of water;  
(ii) 9.5 per cent of total ash; and  
(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and  
(b) shall contain not less than 1.2 per cent v/w of volatile essential oil.

308 Cumin black

Cumin black shall be the dried seed of the plant *Nigella sativa*. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

309 Cumin black powder

(1) Cumin black powder shall be the powder obtained by grinding the clean, dried seed of *Nigella sativa*.

(2) Cumin black powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 0.5 per cent v/w of volatile essential oil.

310 Dill seed

(1) Dill seed shall be the dried fruit of the plant *Anethum graveolens*.

(2) Dill seed-

(a) shall not contain more than-

(i) 10 per cent of total ash; and

(ii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 2.5 per cent v/w of volatile essential oil.

311 Fennel

Fennel shall be the dried, ripe fruit of the plant *Foeniculum vulgare* or *Foeniculum officinale*. It shall contain not less than 4 per cent v/w of volatile essential oil.

312 Fennel powder

(1) Fennel powder shall be the powder obtained by grinding the clean, dried, ripe fruits of *Foeniculum vulgare*.

(2) Fennel powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 9 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 4 per cent v/w of volatile essential oil.

313 Fenugreek

Fenugreek shall be the dried, ripe seed of the plant *Trigonella foenumgraecum*.

314 Fenugreek powder

(1) Fenugreek powder shall be the powder obtained by grinding the dried, ripe seed or *Trigonella foenum-graecum*.

(2) Fenugreek powder-

(a) shall not contain more than-

(i) 10 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 30 per cent of cold water soluble extract.

315 Ginger

(1) Ginger shall be the rhizome of the plant *Zingiber officinale*.

(2) Ginger-

(a) shall contain not less than 1 per cent *v/w* of volatile essential oil; and

(b) shall not contain more than 4 per cent of calcium oxide (if limed).

(3) Dry ginger may contain permitted preservative.

316 Ginger powder

(1) Ginger powder shall be the powder obtained by grinding the clean, dried rhizome of *Zingiber officinale*.

(2) Ginger powder-

(a) shall not contain more than-

(i) 13 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 4 per cent of calcium oxide (as CaO); and

(b) shall contain not less than-

(i) 1.7 per cent of water soluble ash;

(ii) 10 per cent of cold water soluble extract;

(iii) 4.5 per cent of water soluble extract (in 90 per cent alcohol); and

(iv) 1 per cent *v/w* of volatile essential oil.

317 Mace

Mace shall be the dried coat or arillus of the seed of the plant *Myristica fragrans*

318 Mace powder

(1) Mace powder shall be the powder obtained by grinding the dried coat or arillus of the seed of *Myristica fragrans*.

(2) Mace powder-

(a) shall not contain more than-

(i) 10 per cent of water;

(ii) 3 per cent of total ash;

(iii) 1 per cent of ash insoluble in dilute hydrochloric acid; and (iv) 10 per cent of crude fibre;

(b) shall contain not less than 7 per cent v/w of volatile essential oils; and

(c) shall contain not less than 20 per cent and not more than 30 per cent of non-volatile ether extract.

319 Mustard

Mustard shall be the dried seeds of various species of the plant *Brassica*. It shall contain not less than 2.5 per cent v/w of volatile essential oil and shall be free from the seeds of *Argemone mexicana*.

320 Mustard powder

(1) Mustard powder shall be the powder obtained by grinding the dried seeds of various species of *Brassica*.

(2) Mustard powder-

(a) shall not contain more than-

(i) 7 per cent of water;

(ii) 8 per cent of total ash;

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid;

(iv) 8 per cent of crude fibre; and

(v) 15 per cent of starch; and

(b) shall contain not less than-

(i) 2.5 per cent v/w of volatile essential oil; and

(ii) 22 per cent of non-volatile ether extract.

(3) The test for Argemone oil shall be negative.

321 Nutmeg

Nutmeg shall be the dried seed of the plant *Myristica fragrans*. It shall contain not less than 7 per cent v/w of volatile essential oil.

322 Nutmeg powder

(1) Nutmeg powder shall be the powder obtained by grinding the dried seed of *Myristica fragrans*.

(2) Nutmeg powder-

(a) shall not contain more than-

(i) 8 per cent of water;

(ii) 5 per cent of total ash;

(iii) 0.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 10 per cent of crude fibre; and

(b) shall contain not less than-

(i) 7 per cent v/w of volatile essential oil; and (ii) 25 per cent of non-volatile ether extract.

323 Black pepper

Black pepper shall be the dried mature fruit of the plant *Piper nigrum*.

324 Black pepper powder

(1) Black pepper powder shall be the powder obtained by grinding the dried, mature fruit of *Piper nigrum*.

(2) Black pepper powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1.2 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 18 per cent of crude fibre; and

(b) shall contain not less than-

(i) 5.5 per cent of non-volatile ether extract; and (ii) 1.5 per cent v/w of volatile essential oil.

325 White pepper

White pepper shall be the dried, mature ripe fruit of the plant *Piper nigrum*, from which the outer coating of the fruit has been removed.

326 White pepper powder

(1) White pepper powder shall be the powder obtained by grinding the dried, mature ripe fruit of *Piper nigrum* from which the outer coating of the fruit has been removed.

(2) White pepper powder-

(a) shall not contain more than-

(i) 12.5 per cent of water;

(ii) 3.5 per cent of total ash;

(iii) 0.3 per cent of ash insoluble in dilute hydrochloric acid; and (iv) 5 per cent of crude fibre; and

(b) shall contain not less than-

(i) 7 per cent of non-volatile ether extract;

(ii) (*deleted by P.U.(A) 162/88*).

(iii) 0.7 per cent v/w of volatile essential oil.

327 Mixed pepper powder

(1) Mixed pepper powder shall be the powder obtained by mixing black pepper powder with white pepper powder.

(2) Mixed pepper powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1.2 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 18 per cent of crude fibre; and

(b) shall contain not less than-

(i) 5.5 per cent of non-volatile ether extract; and

(ii) 0.7 per cent v/w of volatile essential oil; and

(c) may contain not more than 10 per cent of permitted flavour enhancer.

(3) There shall be written in the label on a package containing mixed pepper powder with permitted flavour enhancer, in uniform lettering of not less than 10 point, the words "mixed pepper powder with (state the name of the flavour enhancer)", These words shall form the first line of the label and shall be in a position equally prominent with that of any other matter marked on or attached to the package. No other words shall appear in the same line.

328 Pimento

(1) Pimento shall be the dried, ripe fruit of the plant *Pimento officinalis*.

(2) Pimento-



(a) shall not contain more than 7 per cent of total ash; and (b) shall contain not less than 2.4 per cent v/w of volatile essential oil.

329 Saffron

(1) Saffron shall be the dried stigmata or top of style of flower of the plant *Crocus sativus* .

(2) saffron-

(a) shall not contain more than-

(i) 8 per cent of total ash;

(ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iii) 14 per cent of volatile matter at  $103^{\circ}\text{C} \pm 1^{\circ}\text{C}$ ; and

(b) shall contain not less than-

(i) 55 per cent of aqueous extract; and (ii) 2 per cent of total nitrogen.

330 Star anise

Star anise shall be the dried, ripe fruit of the plant *Illicium verum*. It shall have the characteristic appearance and shall be free from admixture by *Illicium anisatum*

331 Tumeric

Tumeric shall be the rhizome or root of the plant *Curcuma longa* or *Curcuma domestica*. It shall contain not less than 3 per cent v/w of volatile essential oil.

332 Tumeric powder

(1) Tumeric powder shall be the powder obtained by grinding the dried rhizome or root of *Curcuma longa* or *Curcuma domestica*.

(2) Tumeric powder-

(a) shall not contain more than-

(i) 13 per cent of water;

(ii) 9 per cent of total ash; (ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iii) 60 per cent of total starch; and

(b) shall contain not less than 2 per cent v/w of volatile essential oil.

333 Mixed spice

(1) Mixed spice shall be the mixture of two or more types of spices, whether whole or ground and includes curry powder and curry paste. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

- (2) Curry paste may contain permitted preservative.

333A Curry powder

- (1) Curry powder shall be a mixture of ground spice and other food.
- (2) Curry powder shall contain not less than 85 per cent of spices and not less than 0.25 per cent v/w of volatile essential oil.

Vinegar, Sauce, Chutney and Pickle

334 Vinegar

- (1) Vinegar shall be a liquid product prepared from the alcoholic fermentation and subsequent acetous fermentation of any suitable food.
- (2) Vinegar-
- (a) shall contain not less than 4 per cent w/v of acetic acid; and
- (b) shall not contain any mineral acid.
- (3) Vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

335 Distilled vinegar

- (1) Distilled vinegar shall be the product prepared by the distillation of vinegar as specified in regulation 334.
- (2) Distilled vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

336 Blended vinegar

- (1) Blended vinegar shall be the product obtained by mixing vinegar with distilled vinegar.
- (2) Blended vinegar-
- (a) shall contain not less than-
- (i) 50 per cent v/v of vinegar; and
- (ii) 4 per cent w/v of acetic acid; and
- (b) shall not contain any artificial vinegar.
- (3) Blended vinegar may contain permitted preservative, caramel as a colouring substance and spice as permitted flavouring substance.
- (4) No package of blended vinegar shall be labelled with the word "vinegar" unless the word is conjoined in uniform lettering with the word "blended".

337 Artificial vinegar or synthetic vinegar

(1) Artificial vinegar or synthetic vinegar shall be a mixture of food grade acetic acid and potable water.

(2) Artificial vinegar or synthetic vinegar-  
(a) shall contain not less than 4 per cent w/v and not more than 12.5 per cent w/v of acetic acid; and  
(b) shall not contain mineral acid or any other substance;

(3) Artificial vinegar or synthetic vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

(4) No package containing artificial vinegar or synthetic vinegar shall be labelled with the word "vinegar" unless the word is conjoined in uniform lettering with the word "artificial" or "synthetic".

338 Particular requirement of vinegar

(1) There shall be written in the label on a package containing vinegar, distilled vinegar or blended vinegar the name or names of the sources from which it is derived.

(2) Where the description of any vinegar or distilled vinegar indicates or suggest that it is from one particular source, it shall have been derived solely from that source.

(3) Every package containing vinegar, distilled vinegar or blended vinegar shall not include a pictorial representation or design in the label depicting the substance from which the vinegar may be prepared unless at least 60 per cent of the vinegar contained therein has been prepared from the substance represented.

(4) The word "vinegar" shall not be conjoined with any other word unless otherwise provided in these Regulations.

339 Sauce

(1) Sauce or commonly known as "ketchup" or "catsup" shall be a liquid or semi-liquid savoury preparation of food with or without spices and intended to be eaten with food as a relish and includes the food for which a standard is prescribed in regulations 340 to 345.

(2) For the purposes of these Regulations, sauce also includes fish sauce, budu and cinalok as specified in regulations 164, 165 and 166 respectively.

340 Soya sauce or soya bean or kicap

(1) Soya sauce or soya bean sauce or commonly known as "kicap" shall be clear, salty, brown liquid prepared from the fermentation of the bean of the plant *Glycine max* and cereal or flour.

(2) Soya sauce, soya bean sauce or kicap-  
(a) may contain sugar, glucose syrup or molasses or a combination of these; and  
(b) shall contain not less than-  
(i) 0.6 per cent w/v of total nitrogen; and  
(ii) 10 per cent salt.

(3) Soya sauce, soya bean sauce or kicap may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

341 Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce

(1) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce shall be sauce where the protein is derived from hydrolysed vegetable protein or hydrolysed plant protein, as the case may be.

(IA) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce shall contain not less than-

(a) 2.5 per cent *w/v* of total nitrogen; and

(b) 10 per cent of salt.

(2) Hydrolysed vegetable protein sauce or "HVP sauce" or hydrolysed plant protein sauce may contain permitted preservative, caramel as a colouring substance, permitted flavour enhancer and permitted food conditioner.

(3) There shall be written in the label on a package containing hydrolysed vegetable protein sauce or hydrolysed plant protein sauce the words "hydrolysed vegetable protein sauce" or "HVP sauce" or "hydrolysed plant protein sauce" or "HPP sauce", as the case may be.

(4) The word "soya sauce" or "fermentation" or other words of similar meaning shall not appear in the label on a package containing hydrolysed vegetable protein sauce or hydrolysed plant protein sauce.

341A Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein

(1) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall be the product obtained by blending hydrolysed vegetable protein sauce or hydrolysed plant protein sauce, as the case may be, with the clear liquid prepared from the fermentation of the bean of the plant *Glycine max* and cereal or flour.

(2) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall contain not less than-

(a) 0.3 per cent *w/v* of total nitrogen; and

(b) 10 per cent of salt.

(3) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce may contain permitted preservative, caramel as a colouring substance, permitted flavour enhancer and permitted food conditioner.

(4) There shall be written in the label on a package containing blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce in uniform lettering the words "blended hydrolysed vegetable protein sauce" or "blended HVP sauce", or "blended hydrolysed plant protein sauce" or "blended HPP sauce", as the case may be.

(5) No package of blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall be labelled with the words "hydrolysed vegetable protein sauce" or "HVP sauce" or "hydrolysed plant protein sauce" or "HPP sauce" unless the words are conjoined in uniform lettering with the word "blended".

(6) The words "soya sauce" or "fermentation" or other words of similar meaning shall not appear in the label on a package containing blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce.

#### 342 Chilli sauce

(1) Chilli sauce shall be sauce prepared from sound, ripe chillies as specified in regulation 297 or chilli powder with salt, sugar, vinegar, with or without other food. It shall contain not less than the equivalent of 5 per cent *w/w* of chillies.

(2) Chilli sauce shall contain not less than-

(a) 25 per cent of total soluble solids; and

(b) 0.8 per cent total acidity expressed as acetic acid.

(3) Chilli sauce may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Chilli sauce shall show no sign of fermentation when incubated at 37°C for 15 days. The Howard Mould Count shall not exceed 50 per cent of the total field examined.

#### 343 Tomato sauce or tomato ketchup or tomato catsup

(1) Tomato sauce or tomato ketchup or tomato catsup shall be sauce prepared from tomato puree or tomato paste or tomato solids derived from sound, ripe tomatoes with salt, sugar and vinegar, with or without other food.

(2) Tomato sauce or tomato ketchup or tomato catsup shall contain not less than-

(a) 25 per cent of total soluble solids;

(b) 4 per cent of tomato soluble solids; and

(c) 0.8 per cent total acidity expressed as acetic acid.

(3) Tomato sauce or tomato ketchup or tomato catsup may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Tomato sauce or tomato ketchup or tomato catsup shall show no sign of fermentation when incubated at 37°C for 15 days. The Howard Mould Count shall not exceed 50 per cent of the total field examined.

#### 344 Salad dressing

(1) Salad dressing shall be a mixture of edible vegetable oil or milk fat with vinegar or citrus fruit juice or both, with or without other food. It includes tartar sauce.

(2) Salad dressing may contain permitted preservative permitted flavouring substance, calcium disodium ethylenediamine tetra-acetate not exceeding 75 mg/kg and other permitted food conditioner.

#### 345 Mayonnaise

(1) Mayonnaise shall be a mixture of edible vegetable oil, liquid egg or liquid egg yolk with vinegar or citrus fruit juice or both, with or without other food. It shall contain not less than 65 per cent of edible vegetable oil.

(2) Mayonnaise may contain permitted preservative, permitted flavouring substance and calcium disodium ethylenediamine tetra-acetate not exceeding 75 fig/kg and other permitted food conditioner.

#### 346 Chutney

(1) Chutney shall be a preparation made from clean, sound fruit or clean, sound vegetable, or a combination of these with spice, salt, sugar, onion, garlic and vinegar, with or without nuts. It shall contain not less than 50 per cent of fruit or vegetable or both.

(2) Chutney may contain caramel as a colouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing chutney the word "chutney" and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the chutney in a proportion of not less than 50 per cent of the total fruit or vegetable so present.

#### 347 Pickle

(1) Pickle shall be the clean, sound vegetable or clean, sound fruit or a combination of these, preserved in salt, vinegar, citric acid, fumaric acid, lactic acid, malic acid~ tartaric acid or any combination of these, with or without nut, sugar and spice. It may be dried.

(2) Pickle may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing pickle the word "pickle" and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the pickle in a proportion of not less than 50 per cent of the total fruit or vegetable so present.

#### Soft Drink

##### 348 General standard for soft drink

Soft drink shall be a beverage intended for use as a drink for human consumption either with or without dilution and includes the food for which a standard is prescribed in regulations 349 to 359 but does not include milk and milk shake, vegetable juice, fruit juice, tea, coffee, chicory, cocoa and their related products as specified in these regulations. It shall not contain any added alcohol.

##### 349 Syrup

Syrup shall be the liquid preparation composed of potable water and not less than 35 per cent of sugar, glucose or high fructose glucose syrup or a combination of these and includes the food specified in regulations 350 and 351 but shall not include the food specified in regulations 123, 125 and 129.

##### 350 Fruit syrup, fruit cordial or fruit squash

(1) Fruit syrup, fruit cordial or fruit squash shall be the soft drink composed of syrup and the juice, with or without other edible portions, of one or more types of fruit. It shall contain not less than 25 per cent w/v of the juice and other portions of one or more types of fruit.

(2) Fruit syrup, fruit cordial or fruit squash may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) For the purposes of subregulation (2), the permitted flavouring substance that may be added to fruit syrup, fruit cordial or fruit squash shall be-

(a) natural flavouring substance; and

(b) nature-identical flavouring substance-

(4) On reconstitution of fruit syrup, fruit cordial or fruit squash to the ready-to-drink product based on the recommended dilution ratio the resulting drink shall comply with the standard for fruit drink prescribed in regulation 353.

(5) There shall be written in the label on a package containing fruit syrup, fruit cordial or fruit squash-

(a) the words "fruit syrup" or "fruit cordial" or "fruit squash", as the case may be;

(b) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared;

(c) where the product is composed of the juice and other edible portions of more than one type of fruit, the words "mixed fruit syrup" or "mixed fruit cordial" or "mixed fruit squash", as the case may be; and

(d) the recommended dilution ratio expressed in terms of number of parts of water that must be mixed with one part of syrup, cordial or squash.

#### 351 Flavoured syrup or flavoured cordial

(1) Flavoured syrup or flavoured cordial shall be the soft drink composed of syrup and permitted flavouring substance with or without edible portions or extracts of one or more types of fruit or other plant substance. It may contain caffeine-containing plant extract as permitted flavouring substance in a proportion not exceeding 1,000 mg/kg.

(2) Flavoured syrup or flavoured cordial may contain permitted preservative, permitted colouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing flavoured syrup or flavoured cordial the recommended dilution ratio expressed in terms of number of parts of water that must be mixed with one part of syrup or cordial.

#### 352 Fruit juice drink

(1) Fruit juice drink shall be the soft drink composed of potable water, unfermented fruit juice or an unfermented mixture of the juice and other edible portions of one or more types of fruits, with or without sugar, glucose or high fructose glucose syrup and shall contain not less than 35 per cent w/v of fruit juice. It may contain carbon dioxide.

(2) Fruit juice drink may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) For the purposes of subregulation (2), the permitted flavouring substance that may be added to fruit juice drink shall be-

(a) natural flavouring substance; and

(b) nature-identical flavouring substance.

(4) There shall be written in the label on a package containing fruit juice drink -

(a) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared; and

(b) where the product is composed of the juice and other edible portion of more than one type of fruit, the words "mixed fruit juice drink".

### 353 Fruit drink

(1) Fruit drink shall be the soft drink containing not less than 5 per cent w/v of fruit juice.

(IA) Fruit drink may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(IB) For the purposes of subregulation (IA), the permitted flavouring substances that may be added to fruit drink shall be-

(a) natural flavouring substance; and

(b) nature-identical flavouring substance.

(2) There shall be written in the label on a package containing fruit drink-

(a) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared; and

(b) where the product is composed of the juice and other edible portions or more than one type of fruit, the words "mixed fruit drink".

### 354 Flavoured drink

(1) Flavoured drink shall be the soft drink composed of potable water and permitted flavouring substance, with or without sugar, glucose, high fructose glucose syrup or edible portions or extracts of fruit or other plant substance. It may contain carbon dioxide.

(2) Flavoured drink may contain permitted preservative, permitted colouring substance and permitted food conditioner. (3) Flavoured drink may contain caffeine-containing plant extract as permitted flavouring substance in a proportion not exceeding 200 mg/l.

### 355 Soft drink base or soft drink premix

(1) Soft drink base or soft drink premix shall be a preparation in liquid form or solid form that, when diluted and made up in accordance with the directions stated in the label will produce fruit juice drink, fruit drink or flavoured drink, as the case may be, complying with the standard prescribed in regulations 352, 353 and 354 respectively.

(2) Soft drink base or soft drink premix may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.



(3) There shall be written in the label on a package containing soft drink base-

(a) the words "fruit juice drink base" or "fruit drink base" or "flavoured drink base", or "fruit juice drink premix" or "fruit drink premix" or "flavoured drink premix", as the case may be; and

(b) a statement giving directions for the preparation of a fruit juice drink or fruit drink or flavoured drink, as the case may be.

356 Botanical beverage

Text not available

357 Soya bean milk

(1) Soya bean milk shall be the soft drink made by extraction from sound bean of the plant *Glycine max* or from soy flour, soy concentrate or soy isolate of the said bean or a combination of these. It may contain salt and sugar. It shall contain not less than 2 per cent w/v of protein.

(2) Soya bean milk may contain permitted food conditioner, permitted flavouring substance and permitted preservative.

358 Soya bean drink

Text not available

359 (Deleted by P.U.(A) 162/88)

360 Particular labelling requirement of soft drink

(1) For the purposes of these Regulations, the word "beer", "lager", "champagne" or "wine" or other words suggesting that the product is an alcoholic beverage shall not appear on the label of any soft drink other than ginger beer, ginger ale and root beer.

(2) In the case of soft drink in bottles with applied ceramic labelling, the requirements of regulations 11 and 14 may be printed in a reduced size of not smaller than 2 point lettering on the cap or crown of such bottle.

(3) There shall be written in the label on a package containing flavoured syrup or flavoured cordial or flavoured drink the words "flavoured syrup" or "flavoured cordial" or "flavoured drink", or the name of such flavour in uniform lettering of not less than 10 point conjoined with the words "flavoured syrup" or "flavoured cordial" or "flavoured drink", as the case may be.

(4) The label on a package of a flavoured syrup or flavoured drink shall not include-

(a) any expression, pictorial representation or design that suggests or implies that the syrup or drink consists wholly or partly of fruit Juice; or (b) a pictorial representation or design of fruit or a floral design that suggests or implies the presence of fruit in the syrup or drink.

(5) There shall be written in the label on a package containing flavoured syrup or flavoured drink to which caffeine has been added a statement as to the presence of caffeine in that beverage.

(6) Flavoured syrup and flavoured drink to which a permitted fruit flavouring substance has been added shall be labelled in uniform lettering of not less than 10 point with the name of such fruit or fruits, immediately followed by the word "flavour" or "flavoured".

(7) Where fruit juice drink, fruit drink or flavoured drink is carbonated, there shall be written in the label on a package containing such drink-

(a) the words "carbonated fruit juice drink" or "carbonated fruit drink" or "carbonated flavoured drink" as the case may be; or

(b) the words "carbonated (state the name of the fruit) juice drink" or "carbonated (state the name of the fruit) drink" or "carbonated (state the name of the flavour) flavoured drink", as the case may be.

(8) Where flavoured drink or botanical beverage contains quinine in a proportion exceeding 40 mg/litre-

(a) the proportion of quinine added in mg/litre shall be stated on the label; and

(b) such product may be labelled as "tonic water".

### 360A Natural mineral water

(1) Natural mineral water shall be ground water which is obtained for human consumption from subterranean water-bearing strata through a spring, well, bore or other exit, with or without the addition of carbon dioxide.

(2) No person shall take any natural mineral water from any source for the purpose of trade or business unless a licence as set out in the Twenty-seventh Schedule has been granted by the Director.

(3) An application for a licence under subregulation (2) shall be made to the Director in such form and manner and be accompanied with such information and particulars, as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(3A) In approving any application under subregulation (2) the Director may impose any conditions as he thinks fit relating to the source, extraction and collection, preparation, processing and packaging of natural mineral water and the subsequent monitoring thereof.

(3B) The Director may at any time and without assigning any reason suspend or revoke any licence granted or may amend the conditions to which such licence is subject.

(3C) The fee for a licence issued under subregulation (2) shall be six thousand ringgit.

(4) Natural mineral water shall be-

(a) obtained directly from the point of natural emergence or artificial abstraction of the water and collected under conditions which guarantee its original bacteriological purity; and

(b) packaged as close as may be practicable to the point of emergence of the source in accordance with good hygienic practice.

(5) No person shall transport any natural mineral water in bulk for the purpose of processing or packaging.

(6) Natural mineral water may only be subjected to one or more of the following treatments;

(a) separation from unstable constituents by decantation or filtration or by both decantation and filtration;

(b) chlorination followed by dechlorination ;

- (c) aeration;
- (d) deaeration;
- (e) carbonation;
- (j) decarbonation;
- (g) ultraviolet sterilization;
- (h) ozone treatment;
- (i) pasteurization;

Provided that the treatments specified in this subregulation may only be carried out if the mineral content of the water is not modified in its essential constituents.

(7) Natural mineral water in its packaged state shall comply with the standard as prescribed in the Twenty-sixth Schedule.

(8) Natural mineral water shall not contain any of the following contaminants;

- (a) phenolic compounds;
- (b) surface active agents;
- (c) pesticides and polychlorinated biphenyls;
- (d) mineral oil;
- (e) polynuclear aromatic hydrocarbons.

(9) No natural mineral water shall be fortified or enriched.

(10) Natural mineral water shall be packed in hermetically sealed containers which are suitable for preventing the possible adulteration or contamination of the water.

(11) There shall be written in the label on a package containing natural mineral water-

- (a) the words "natural mineral water" or, where the product contains added carbon dioxide, the words "carbonated natural mineral water" in uniform lettering of not less than 12 point ;
- (b) the amount of total dissolved solids present in mg/l;
- (c) the name of the mineral contents present and the amount in mg/l in which each is present;
- (d) the pH value of the natural mineral water; and
- (e) the location of the source and the nature of source.

### 360B Packaged drinking water

(1) Packaged drinking water shall be potable water or treated potable water, other than natural mineral water, that is hermetically sealed in bottles or other packages and is intended for human consumption.

(1A) No person shall take any drinking water from any source for the purpose of trade or business unless a licence as set out in the Twenty-eighth Schedule has been granted by the Director.

(1B) An application for a licence under subregulation (1A) shall be made to the Director in such form and manner and be accompanied with such information and particulars, as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(1C) In approving any application under subregulation (1A) the Director may impose any conditions as he thinks fit relating to the source, collection, preparation, processing and packaging of drinking water and the subsequent monitoring thereof.

(1D) Any person who has been issued with a licence or licences under subregulation (1A) and who contravenes any of the terms and conditions imposed by the Director, may have his licence suspended or revoked, and the Director may amend at any time the conditions to which the licence is subject.

(1E) The fee for a licence granted under subregulation (1A) shall be six thousand ringgit.

(2) Packaged drinking water may contain added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium and sodium, and carbon dioxide.

(3) Packaged drinking water shall comply with the standard as prescribed in the Twenty-fifth Schedule.

(4) There shall be written in the label on a package containing drinking water--

(a) the words "drinking water" or, where the product contain added carbon dioxide, the words "carbonated drinking water" in uniform lettering of not less than 12 point ;

(b) where the product contains added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium or sodium, the name of the mineral constituent present and the amount in mg/l in which each present; and

(c) the nature of source.

## Alcoholic Beverage

### 361 General standard for alcoholic beverage

(1) Packaged drinking water shall be potable water or treated potable water, other than natural mineral water, that is hermetically sealed in bottles or other packages and is intended for human consumption.

(2) Packaged drinking water may contain added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium and sodium, and carbon dioxide.

(3) Packaged drinking water shall comply with the standard as prescribed in the Twenty-fifth Schedule.

(4) There shall be written in the label on a package containing drinking water--

(a) the words "drinking water"; and

(b) where the product contains added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium or sodium, the name of the mineral constituent present and the amount in mg/l in which each present.

### 362 Wine

(1) Wine shall be the product of the partial or complete alcoholic fermentation of grape juice or grape juice and other portions of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall contain not less than 7 per cent v/v and not more than 15 per v/v of alcohol.

(2) Wine may contain--

(a) urea and yeast;

(b) fructose, glucose, glucose syrup, sugar;

(c) carbon dioxide, nitrogen, oxygen;

(d) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2g per litre; and

(e) potable water.

(3) Wine may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) The word "wine" shall not appear in the label of any package containing food unless the food complies with the standard for wine as prescribed in this regulation.

(5) The word "sparkling" shall not appear in the label of any package containing wine unless the wine contains no carbon dioxide other than that generated during fermentation.

(6) The word "champagne" shall not appear in the label of any package containing sparkling wine unless it has been produced by the traditional method of fermentation in the bottle.

363 Wine cocktail, vermouth or wine aperitif

(1) Wine cocktail, vermouth or wine aperitif shall be wine to which has been added bitter, aromatic or other botanical substance or permitted flavouring substance.

(2) Wine cocktail, vermouth or wine aperitif--

(a) shall not contain more than 20 per cent v/v of absolute alcohol; and

(b) may contain added ethyl alcohol containing not less than 60 per cent v/v of ethyl alcohol.

(3) Wine cocktail, vermouth or wine aperitif may contain permitted preservative, permitted colouring substance and permitted food conditioner.

364 Aerated wine

Aerated wine shall be wine to which carbon dioxide is artificially added after bottling. It shall comply with the standard for wine prescribed in regulation 362.

365 Dry wine

Dry wine shall be the product of the complete alcoholic fermentation of grape juice or grape juice and other portion of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall comply with the standard for wine prescribed in regulation 362 except that it shall not contain added sugar or fructose or glucose or glucose syrup.

366 Sweet wine

Sweet wine shall be the product of partial alcoholic fermentation of grape juice or grape juice and other portions of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall comply with the standard for wine as prescribed in regulation 362.

367 Fruit wine

(1) Fruit wine shall be the product of the partial or complete alcoholic fermentation of the juice, or of the juice and other portions of any fruit other than grapes and includes the food for which a standard is prescribed in regulation 368 to 371. It shall not contain more than 15 per cent v/v of alcohol.

(2) Fruit wine--

(a) may contain--

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre; and

(b) shall not contain potable water.

(3) Fruit wine may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) No package of fruit wine shall be labelled with the word "wine" unless the name of the fruit from which the wine is made is conjoined in uniform lettering of not less than 10 point with the word "wine".

368 Apple wine

Apple wine shall be the product of the alcoholic fermentation of apple juice. It shall contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

369 Cider

Cider shall be fruit wine prepared from apples. It shall not contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

370 Pear wine

Pear wine shall be the product of the alcoholic fermentation of pear juices. It shall contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

371 Perry

Perry shall be fruit wine prepared from pears or from a combination of pears and apples in which the proportion of apple juice does not exceed 25 per cent v/v of the aggregate amount of fruit juice. It shall not

contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

### 372 Vegetable wine

(1) Vegetable wine shall be the product of the alcoholic fermentation of the juice, or of the juice and other portions, of any vegetable. It shall not contain more than 15 per cent v/v of alcohol.

(2) Vegetable wine may contain--

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre.

(3) Vegetable wine may contain permitted preservative and permitted food conditioner including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) No package of vegetable wine shall be labelled with the word "wine" unless the name of the vegetable from which the wine is derived is conjoined in uniform lettering of not less than 10 point with the word "wine".

### 373 Honey wine or mead

(1) Honey wine or mead shall be the product of alcoholic fermentation of honey mixed with water or fruit juice or both, with or without the addition of herb or spice. It shall not contain more than 15 per cent v/v of alcohol.

(2) Honey wine or mead may contain--

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre.

(3) Honey wine or mead may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

### 374 Beer, lager, ale or stout

(1) Beer, lager, ale or stout shall be the product of the alcoholic fermentation of liquid derived from a mash of malted grain with hops or other harmless vegetable bitter.

(2) Beer, lager, ale or stout--

(a) shall contain more than 2 per cent v/v of alcohol; and

(b) may contain unmalted cereal or cereal meal, sugar, yeast nutrient or carbon dioxide.

(3) Beer, lager, ale or stout may contain permitted preservative, caramel as a colouring substance and permitted food conditioner.

(4) Except as otherwise provided in subregulation (1) of regulation 360, the word "beer", "lager", "ale" or "stout" shall not appear in the label of any package containing food unless the food complies with the standard for beer prescribed in this regulation.

375 Rice wine

(1) Rice wine shall be the product of the alcoholic fermentation of rice and other grain. It shall contain not less than 12 per cent v/v and not more than 15 per cent v/v of alcohol.

(2) Rice wine may contain permitted preservative.

(3) No package of rice wine shall be labelled with the word "wine" unless the word "rice" is conjoined in uniform lettering of not less than 10 point with the word "wine"

376 Toddy

(1) Toddy shall be the product obtained from alcoholic fermentation of the sap of the inflorescence of the coconut tree *Cocos nucifera*. It shall contain not less than 7 per cent v/v and not more than 10 per cent v/v of alcohol.

(2) Toddy may contain permitted preservative.

377 Spirit

(1) Spirit shall be the alcoholic distillate produced by the distillation of liquor and includes the food for which a standard is prescribed in regulations 378 to 384.

(2) Spirit shall contain not less than 32.5 per cent v/v of alcohol.

378 Brandy

(1) Brandy shall be the spirit prepared by the distillation of wine.

(2) Brandy--

(a) shall contain not less than--

(i) 35 per cent v/v of alcohol; and

(ii) 60 grammes of ester calculated as ethyl acetate in 100 litres of absolute alcohol; and

(b) may contain sugar, glucose, glucose syrup or fructose.

(3) Brandy may contain permitted flavouring substance and caramel as a colouring substance.

379 Fruit brandy

Fruit brandy shall be the spirit prepared by the distillation of fruit wine. It shall comply with the standard for brandy prescribed in regulation 378.



380 Rum

(1) Rum shall be the spirit produced by the distillation of sugar-cane product which has undergone alcoholic fermentation. It shall contain not less than 37.5 per cent v/v of alcohol.

(2) Rum may contain caramel as a colouring substance and permitted flavouring substance.

381 Whisky

(1) Whisky shall be the spirit produced by the distillation of cereal or cereal product which has undergone alcoholic fermentation. It shall contain not less than 37.5 per cent v/v of alcohol.

(2) Whisky may contain caramel as a colouring substance and permitted flavouring substance.

382 Vodka

Vodka shall be the product obtained by the distillation of grain that has undergone alcoholic fermentation. It shall be treated with charcoal or activated carbon so as to render it without distinctive character, aroma or taste. It shall contain not less than 32.5 per cent v/v of alcohol.

383 Gin

(1) Gin shall be the spirit flavoured with juniper berries, with or without other harmless botanical substance.

(2) Gin--

(a) shall contain not less than 35 per cent v/v of alcohol; and

(b) may contain added sugar.

384 Samsu

Samsu shall be the spirit produced by the distillation of a fermented mash of rice, sorghum or molasses. It shall contain not less than 35 per cent v/v of alcohol.

385 Particular labelling requirement of spirit

(1) The word or words "brandy", "fruit brandy", "rum", "samsu", "whisky", "vodka" and "gin" shall not be conjoined with any other word except those words which denote the source of the product, place of manufacture or brand.

(2) There shall be written in the label on a package containing fruit brandy the name of the fruit from which the product is prepared.

(3) No package of fruit brandy shall be labelled with the word "brandy" unless the name of the fruit from which the fruit brandy is made is conjoined in uniform lettering of not less than 10 point with the word "brandy".

386 Liqueur

(1) Liqueur shall be the product prepared by mixing or distilling spirit with or over fruits, flowers, leaves or other harmless vegetable substance or their juices or with extracts derived by infusion, percolation or maceration of such harmless vegetable substances. It may contain added sugar, dextrose, glucose or a combination of these.

(2) Liqueur may contain permitted colouring substance and permitted flavouring substance.

#### Shandy

387 Shandy.

(1) Shandy shall be the product prepared from beer and lemonade. It shall contain not more than 2 per cent v/v of alcohol and may contain carbon dioxide.

(2) Shandy may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted conditioner.

(3) There shall be in the label on a package containing shandy--

(a) the word "shandy"; and

(b) a statement of the percentage of alcohol in the beverage.

(4) The words "soft drink" or other words of similar shall not appear in the label on a package containing shandy.

#### Special Purpose Food

388 Special purpose food

(1) In these Regulations, "special purpose food" means a food named or described as particularly suitable for consumption by person requiring special nutritional needs and includes the food for which a standard is prescribed in regulations 389 to 393.

(2) For the purposes of these regulations, the term "carbohydrate" includes alcohol, glycerol, sorbitol or sugar alcohol, and any carbohydrate substance that is capable of being metabolised.

(3) No person shall import, manufacture or advertise for sale or sell any food, other than those specified in regulations 389 to 393, as special purpose food without the prior written approval of the Director.

(4) No label of any food shall claim that a food is a special purpose food unless adequate information to support special suitability or nutritional qualities is stated in such label.

(5) Where a special purpose food contains any carbohydrate it shall not be labelled with the word or words "sugarless" or "sugar free", or any word of similar meaning.

(5A) Where the ingredient, other than food additives, added to special purpose food is derived from plant, the common name of the that plant shall be stated on the label of that food:

Provided that is shall not be necessary to indicate the name of the plant from which the ingredients is derived if it can be inferred from the appropriate designation of such ingredient.

(6) Notwithstanding paragraph (b) of regulation 10, all particulars required to appear on the label on the package of special purpose foods specified in regulations 389 to 393 shall be in Bahasa Malaysia and may include translation thereof in any other language.

(7) For the purposes of this regulation, "infant" means any person up to 12 months of age and "children" means any person from the age of more than 12 months up to the age of 3 years.

#### 389 Infant formula

(1) Infant formula shall be any food described or sold as an alternative for human milk for the feeding of infants. It is a product prepared from milk of cow or other animal or other edible constituent of animal or both, including fish, or from plant suitable for infant feeding.

(2) Infant formula which is specially processed or formulated to satisfy well recognized and particular dietary requirements known to exist as a result of a physical or physiological conditions or specific disease or disorder or both, may be modified to suit that particular condition but in all other respects shall comply with the standard provided hereinafter in this regulation.

(3) Infant formula shall contain the nutrient specified in column (1) of Table I to the Twenty-first Schedule in amounts of not less than the amounts specified in column (2) and not more than the amounts, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(4) Infant formula may contain the food additives specified in column (1) of Table II to the Twenty-first Schedule in proportions not greater than the maximum permitted proportions specified opposite thereto in column (2) of the said Table.

(5) No food additive, other than those specified in column (1) of Table II to the Twenty-first Schedule, shall be present in infant formula as a result of carry over from raw materials or other ingredients.

(6) Infant formula or the ingredient used in making the formula shall not have been treated by ionizing radiation.

(7) There shall be written in a prominent position in the label of a package containing infant formula, in not less than 10 point lettering, the words "BREAST MILK IS THE BEST FOOD FOR INFANTS".

(8) No label of an infant formula shall display any picture of infants or babies or parts of infants or babies except that for the purposes of identification and positioning of the product, the label may have graphic.

(9) No label of an infant formula shall display any claim of superiority of the product to breast milk.

(10) There shall be written in the label on a package containing infant formula, in not less than 4 point lettering-

(a) *(Deleted by P.U.(A) 162/88).*

(b) the specific types of carbohydrate present;

(c) *(Deleted by P.U.(A) 162/88).*

(d) *(Deleted by P.U.(A) 162/88).* (e) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (kJ) or both, and the amount of protein, carbohydrate, fat, vitamin and mineral contents per 100 gram of the food as sold and as per specified quantity of the food as suggested for consumption.

(11) Where an infant formula is intended for infants with special nutritional requirements, there shall be written in the label of such food the specific requirement for which the formula is to be used and the dietary property or properties on which this is based.

(12) The words "infant formula with iron" shall not appear in the label of any infant formula unless the product contains not less than 1 mg iron (Fe) per 100 available calories.

(13) Notwithstanding subregulation (7) of regulation 26, no label of an infant formula shall claim that such infant formula is enriched or vitaminised.

(14) There shall be written in the label of every package containing infant formula-

(a) the method of preparing the food which shall include a statement of the quantity or the amount of food directed to be used in the preparation to be given to the infant;

(b) a statement suggesting the amount of the prepared food to be given at one time, and the number of times such amount is to be given per day; such statement to be provided for each month of age up to six months; and

(c) direction for storage and information regarding its keeping before and after the package has been opened.

(15) There shall also be written in the label on a package containing infant formula, in not less than 4 point lettering, the words "INFANT FORMULA IS NOT THE ONLY FOOD FOR INFANTS OVER 6 MONTHS OF AGE".

### 390 Canned food for infants and children

(1) Canned food for infants and children shall be any wholesome food or mixtures of wholesome food that is sold as suitable for feeding to infants or specifically suitable for feeding to children.

(2) For the purposes of these Regulations, canned food for infants and children does not include cereal-based food for infants and children or infant formula.

(3) Canned food for infants and children in ready-to-eat form-

(a) shall be processed by heat before or after being packed in a hermetically sealed can; jar or other container, so as to prevent spoilage;

(b) shall be homogenous or comminuted in the following forms:

(i) strained food of a fairly uniform, small particle size which does not require chewing before being swallowed; or

(ii) non-strained food that ordinarily contain particles of a size to encourage chewing by infants and children; and

(c) may contain sodium and the total sodium content of the product shall not exceed 1 g/kg calculated on the ready-to-eat basis in accordance with the direction for use.

(4) Canned food for infants and children in dry or concentrated form-

(a) shall be processed by physical means and packed in a hermetically sealed can, jar or other container so as to prevent spoilage;

(b) shall, after preparation in accordance with the direction on the label, have the consistency of strained or non-strained food as specified in paragraph (b) of subregulation (3); and

(c) may contain sodium and the total sodium content of the product shall not exceed 1 g/kg calculated on the ready-to-eat basis in accordance with the direction for use.

(5) Notwithstanding paragraph (c) of subregulation (3) and paragraph (c) of subregulation (4), the addition of salt to fruit product and dessert product based on fruit shall be prohibited.

(6) Canned food for infants and children shall contain the nutrient specified in column (1) of Table I to the Twenty-second Schedule in amounts of not less than the amount specified in column (2) and not more than the amount, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(7) Canned food for infants and children may contain the food additives specified in column (1) of Table II to the Twenty-second Schedule in proportions not greater than the maximum permitted proportion specified opposite thereto in column (2) of the said Table.

(8) Canned food for infants and children or the ingredients used in making the product shall not have been treated by ionizing radiation. (9) Where canned food is claimed to be canned food for infants and children, there shall be written in the label on a package of such food, in not less than 10 point lettering, the word "STRAINED" or "NON-STRAINED", as the case may be, immediately followed by the name of the food. No other word or words shall appear on the same line.

(10) There shall be written in the label on a package containing canned food for infants and children-

(a) in not less than 10 point lettering, the words "NOT TO BE GIVEN TO INFANTS BELOW 4 MONTHS OF AGE";

(b) in not less than 4 point lettering-

(i) *(Deleted by P.U.(A) 162/88).*

(ii) *( Deleted by P. U.( A) 162/88).*

(iii) the amount of energy, expressed in kilocalorie (kcal), or kilojoule (kJ) or both, and the amount of protein, carbohydrate, fat, vitamin and mineral content per 100 gram of the food as sold and as per specified quantity of the food as suggested for consumption;

(iv) *(Deleted by P.U.(A) 162/88).*

(c) the direction for the preparation and use of the food and instruction on its storage before and after the package has been opened; and

(d) a statement that canned food for infants and children shall not be fed through bottle or any other word of similar meaning.

(11) The particulars that are required by paragraph (c) of subregulation (10) may be written in the accompanying leaflet.

### 391 Cereal-based food for infants and children

(1) Cereal-based food for infants and children shall be food based on cereal, nut or legume or combination of these, with or without other wholesome food that is sold as suitable for feeding to infants or children and includes-

(a) dry cereal, nut or legume or combination of these and flour derived from them, cooked or uncooked, which may be enzyme treated and so fragmented as to permit dilution with water, milk or other suitable liquid;

(b) pasta, which is food prepared from milled cereal, nut or legume product or their combination and which are used after cooking in boiling water or other suitable liquid;

(c) rusk and biscuit prepared from cereal, nut or legume or combination of these, produced by baking process. They may be consumed either directly or, after pulverisation, with the addition of water, milk or other suitable liquid; and

(d) milk biscuit which is based on cereal, nut or legume or combination of these and milk.

(2) For the purposes of these Regulations, cereal-based food for infants and children does not include food sold as infant formula or canned food for infants and children.

(3) The total sodium content of cereal-based food for infants and children shall not exceed 1 g/kg on ready-to-eat basis.

(4) The minimum content of protein in cereal-based food for infants and children other than cereal-based food for infants and children to be taken with milk, shall not be less than 15 per cent on a water-free basis and the quality of the protein shall not be less than 70 per cent of that of casein.

(4A) Where cereal-based food for infants and children is to be taken with milk, it shall contain not less than 6 per cent of protein on ready-to-eat basis and the quality of the protein shall not be less than 70 per cent of that of casein.

(5) Milk biscuit shall contain not less than 10 per cent of milk protein on a water-free basis.

(6) Cereal-based food for infants and children shall contain the nutrient specified in column (1) of Table I to the Twenty-second Schedule in an amount of not less than the amount specified in column (2) and not more than the amount, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(7) Cereal-based food for infants and children may contain the food additives specified in column (1) of the Twenty-third Schedule in proportions not exceeding the proportions specified opposite thereto in column (2) of the said Schedule.

(8) Cereal-based food for infants and children or the ingredient in making such food shall not have been treated by ionizing radiation.

(9) Where any food is claimed to be cereal-based food for infants and children, there shall be written in the label on a package containing such food the words "cereal-based food for infants and children". (10) There shall be written in the label on a package containing cereal-based food for infants and children-

(a) in not less than 10 point lettering, the words "NOT TO BE GIVEN TO INFANTS BELOW 4 MONTHS OF AGE";

(b) in not less than 4 point lettering-

(i) the form of cereal-based food for infants and children such as "cereal for infants and children" or "pasta for infants and children" or "rusk for infants and children" or "biscuit for infants and children" or "milk biscuit for infants and children," as the case may be;

(ii) the common name of the cereal;

(iii) *(Deleted by P. U.(A) 162/88).*

(iv) *(Deleted by P.U.(A) 162/88).*

(v) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (kJ) or both and the amount of protein; carbohydrate, fat, vitamin and mineral content per 100 gram of the food as sold and as per specific quantity of the food as suggested for consumption.

(c) direction on the method of preparing the food and instruction on its storage before and after the package has been opened, and

(d) a statement that cereal-based food for infants and children shall not be fed through bottle or any other words of similar meaning.

(11) The particulars that are required by paragraph (c) of subregulation (10) may be written in the accompanying leaflet.

### 392 Low energy food

(1) Low energy food shall be special purpose food that is particularly suitable for persons adopting a restricted energy diet.

(2) Where any specified food is prepared in the form of low energy food, the low energy food so prepared shall comply with the standard for that specified food as prescribed in these Regulations, except that such low energy food shall not have a total energy value exceeding those prescribed in the Twenty-fourth Schedule and may contain permitted non-nutritive sweetening substance and aspartame.

(3) The low energy food of the type specified in column (1) of the Twenty-fourth Schedule shall not have a total energy value exceeding those specified in relation thereto in column (2) of the said Schedule.

(4) There shall be written in the label of a package containing low energy food-

(a) in not less than 10 point lettering, the words "low energy food; and

(b) in not less than 4 point lettering-

(i) the total weights and the separate percentages of carbohydrate, protein and fat in the package;

(ii) the total energy value in the package or the total energy in each 100 ml or 100 gram, as the case may be.

(5) On the label of any food to which this regulation applies, there shall be an indication that a diet of low energy food requires the supervision of a physician.

### 393 Formula dietary food

(1) Formula dietary food shall be food that is described in the label on a package containing that food as being suitable as a complete diet when consumed in accordance with the directions contained in the label. It shall contain, in the quantity stated on the label as the quantity to be consumed in one day, not more than the amount of nutrient supplements specified in Table III of the Twelfth Schedule.

(2) Formula dietary food may contain permitted nutrient supplement and permitted food conditioner.

(3) There shall be written in the label on a package containing formula dietary food-

(a) in not less than 10 point lettering, the words "formula dietary food; and

(b) in not less than 4 point lettering-

(i) a statement of the quantity of the food to be consumed in one day;

(ii) a statement of the energy yield, expressed in kilocalorie (kcal) or kilojoule (kJ) or both of that quantity of the food; and

(iii) the proportion of protein, fat and carbohydrate in the food.

**PART IX**  
**USE OF WATER, ICE OR STEAM**

394. Standard for wholesome water, ice or steam

(1) Water shall be clean and free from contamination, objectionable taste and odour, and shall comply with the standard as prescribed in the Twenty-fifth Schedule.

(2) In these Regulations any reference to "potable water" shall be taken to be a reference to "water" as prescribed in subregulation (1).

(3) Ice and steam shall be the product derived from water that complies with the standard prescribed in subregulation (1).

(4) No person shall use, cause or permit to be used, any water, ice or steam in the preparation or manufacture of any food for sale, unless that water, ice or steam complies with the standard prescribed in this regulation.

(5) No person shall cause or permit any water, ice or steam to come into contact with a food for sale, in the course of its preparation, storage, delivery or exposure for sale, unless that water, ice or steam complies with the standard prescribed in this regulation.

**PART X**  
**MISCELLANEOUS**

395. Food not elsewhere standardized

(1) Food not elsewhere standardized shall be food for which a standard has not been otherwise expressly prescribed by these Regulations.

(2) Food not elsewhere standardized may contain permitted nutrient supplement, permitted food conditioner, permitted flavouring substance, permitted colouring substance and permitted flavouring enhancer.

(3) Food not elsewhere standardized shall not contain permitted non-nutritive sweetening substance.

(4) There shall not be written in the label on a package containing food not elsewhere standardized or in an advertisement relating to that food any word or expression that compares a nutritional property or the ingredients of a food not elsewhere standardized with those of another food.

(5) Food not elsewhere standardized shall not be described or presented in such manner or by such name or pictorial or other representation or device as is suggestive of another article of food of which it is intended to be an imitation or substitute or which it resembles.

(6) The word "food not elsewhere standardized" shall not appear on the label of any package containing food not elsewhere standardized.



396. Food irradiation

(1) For the purposes of these Regulations, "ionizing radiation" means all radiations capable of producing ions directly or indirectly in their passage through matter.

(2) No person shall import, prepare or advertise for sale or sell any food --

(a) that has been intentionally exposed to ionizing radiation without the approval of the Director-General to such radiation first having been obtained; or

(b) that has been accidentally exposed to ionizing radiation.

(3) Notwithstanding paragraph (a) of subregulation (2), no food shall be treated with ionizing radiation if such treatment is expressly prohibited by these Regulations.

397. Penalty

(1) Any person who contravenes or fails to comply with any provisions of these Regulations commits an offence.

(2) Any person who commits an offence against these Regulations for which no penalty is provided by the Act shall, on conviction, be liable to a fine not exceeding five thousand ringgit or imprisonment for a term not exceeding two years.

398. Transitional provision

Notwithstanding anything contained in these Regulations, it shall be lawful for any person at any time within twelve months after the coming into force of these Regulations to prepare, sell or import any food the preparation, sale or importation of which is otherwise lawful under --

(a) the Sale of Food and drugs Ordinance 1952;

(b) the Public Health Ordinance of Sabah; or

(c) the Public Health Ordinance of Sarawak,

or under any subsidiary legislation made thereunder.

399. Revocation

The following Regulations are revoked to the extent specified herein:

(a) Part I to Part V and Part VII of the Sale of Food and Drugs Regulations 1952;

(b) Part I to Part IV of the Public Health (Food and Drugs) Regulations 1960; and

(c) Part I to Part IV of the Public Health (Food and Drugs) Regulations 1962.

[Updated until December 2011 (P.U.(A) 435/2010)]

FIRST SCHEDULE

(Regulation 3)

FOOD REQUIRING WRITTEN WARRANTY

Canned food for infants and children

Cereal-based food for infants and children

Colouring substance

Flavouring substance

Full cream milk powder

Infant formula

Skimmed milk powder

Tea, tea dust, tea extract and scented tea

[Am. P.U. (A)162/88]

[www.mycos2.com.my](http://www.mycos2.com.my)

SECOND SCHEDULE

(Regulation 6)  
FOOD ACT 1983  
FOOD REGULATIONS 1985  
LABEL FOR FOOD SAMPLE

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

**LABEL FOR FOOD SAMPLE**

Sample Reference No. ....

Sample of .....

Date .....

Date and time of collection

By whom collected

Designation .....

.....

Address .....

.....

Alleged contents of package

From whom obtained

Name .....

Address .....

.....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

**(Office Stamp)**

Sample Reference No. ....

Sample of .....

Date .....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

**(Office Stamp)**

Sample Reference No. ....

Sample of .....

Date .....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

**(Office Stamp)**

Sample Reference No. ....

Sample of .....

Date .....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

**(Office Stamp)**

Sample Reference No. ....

Sample of .....

Date .....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

THIRD SCHEDULE

FORM A

(Subregulation 7(1))

FOOD ACT 1983

FOOD REGULATIONS 1985

**REQUEST FOR ANALYSIS OF FOOD SAMPLE**

Office Re. No. ....

Pejabat Kesihatan

.....

.....

.....

Date : .....

The Analyst,

.....

.....

.....

I am sending herewith ..... \*sample of food/appliance personally/through

..... /by A.R. registered mail\* for your analysis and report.

(*name of authorized officer*)

This sample is contained in a sealed \*bottle/package/container and labelled as follows :

<i>Sample Reference No.</i>	<i>*Type of Food/Appliance</i>	<i>Date of sample taken</i>
1. ....	.....	.....
2. ....	.....	.....
3. ....	.....	.....

The type of analysis required for the sample is as follows:

<i>Sample Reference No.</i>	<i>Type of Analysis</i>
1. ....	.....
2. ....	.....
3. ....	.....

.....

.....

.....

*Name and Designation of Authorized Officer*

(NOTE:

This sample has been taken in accordance with the procedures laid down by the Food Regulations 1985)

---

*\*Delete where not applicable*

FORTH SCHEDULE

(Subregulation 7(2))

FOOD ACT 1983

FOOD REGULATIONS 1985

**ANALYST'S CERTIFICATE**

LABORATORY No: .....

To .....

.....

.....

I, the undersigned, an analyst appointed under the Food Act 1983, do hereby certify that on the ..... day of ....., 19.....

          \*there was handed to me by           .....

\*I had received by A.R. registered mail from

a sample of ..... with Sample Reference No. ....for analysis in a

..... \*labeled/marked.....

.....

.....

.....

.....

and sealed ..... and that I have analyzed the same before any change had been taken place in the constitution of the food that would interfere with the analysis, and that the result of my analysis is as follows:

.....

.....

.....

.....

As witness my hand, this hour ..... day of ....., 19.....

.....

.....

.....

.....

.....

(Name and Designation of Analyst)

\*Delete where not applicable

[Updated until December 2011 (P.U.(A) 435/2010)]

FIFTH SCHEDULE

(Regulation 14)

FOOD REQUIRING DATE MARKING

Biscuit, bread

Canned food for infants and children

Cereal-based food for infants and children

Chocolate, white chocolate and milk chocolate

Coconut cream, coconut milk, coconut paste, coconut cream powder and desiccated coconut

Edible fat and edible oil other than margarine in hermetically sealed containers

Food additives with a shelf life of less than 18 months

Infant formula

Liquid egg, liquid egg yolk, liquid egg white, dried egg, dried egg yolk, and dried egg white

Low energy form of any food which requires date marking

Meat product in non-hermetically sealed containers

Milk and milk product other than ice cream which is less than 200 ml in volume and hard cheese

Non-carbonated pasteurized soft drink and non-carbonated U.H.T. soft drink

Nutrient supplement or preparation of nutrient supplement sold as food

Pasteurized fruit juice

Pasteurized vegetable juice

Peanut butter

Sauce

Seri kaya

Special purpose food

[Am. P.U. (A) 162/88, 90/99]

[Updated until December 2011 (P.U.(A) 435/2010)]

FIFTH A SCHEDULE

(Regulation 18c)

TABLE I

CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

<i>Component</i>	<i>Claim</i>	<i>Conditions</i>
<b>A.</b>		<i>Not more than</i>
Energy	Low	40 kcal (170 kJ) per 100 g (solids) or 20 kcal (80 kJ) per 100 ml (liquids)
	Free	4 kcal per 100 ml or 100 g
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.15 per 100 g (or 100 ml)
Saturated Fat	Low	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids)
	Free	0.005 g per 100 ml (solids) 0.005 g per 100 ml (liquids)
Trans Fatty Acids	Low	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Sugar	Low	5 g per 100 g (solids) 2.5 g per 100 ml (liquids)
	Free	0.5 g per 100 g (solids) 0.5 g per 100 ml (liquids)
Sodium	Low	0.12 g per 100 g (solids) 0.06 g per 100 ml (liquids)
	Very Low	0.04 g per 100 g (solids) 0.02 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)

TABLE II  
CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

<i>Component</i>	<i>Claim</i>	<i>Conditions</i>
<i>B.</i>		<i>Not Less Than</i>
Protein*	Source	10 per cent of NRV per 100 g (solids) 5 per cent of NRV per 100 ml (liquids) or 5 per cent of NRV per 100 kcal
	High	(at least 2 times the values for "source")
Vitamins and Minerals	Source	15 per cent of NRV per 100 g (solids) 7.5 per cent of NRV per 100 ml (liquids) or 5 per cent of NRV per 100 kcal
	High	(at least 2 times the values for "source")
Total Dietary Fibre	Source	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	High	6 g per 100 g (solids) 3 g per 100 ml (liquids)
Oat Soluble Fibre (b-glucan)**	Source	2 g per 100 g (solids)
Total Sialic Acid	Source	Not less than: 36 mg per 100 kcal (24 mg per 100 ml)  Not more than: 67 mg per 100 kcal (45 mg per 100 ml)
Plant Sterol/Plant Stanol @	Source	1.3 g per 100 g (solids) 160 mg per 100 ml (liquids) (where the product is added with plant sterol or plant stanol, the daily serving provide more than 3 g plant sterol or plant stanol per day)
Inulin	Source	2 g per serving
Oligofructose	Source	1.25 g per serving

Note: (\*) Nutrient Reference Value

Protein (g) 50;

(\*\*) for "Oat Soluble Fibre" nutrient function claim, the food shall also contain total dietary fibre of not less than an amount required to claim as "Source";

(@) only in milk, milk products, soya bean milk and soya bean drink.



SIXTH SCHEDULE

(Regulation 20)

PERMITTED PRESERVATIVE THAT MAY BE ADDED TO SPECIFIED  
FOOD AND THE MAXIMUM PERMITTED PROPORTION IN  
EACH CASE

TABLE I

(1) Food	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) <i>Sulphur dioxide (or sulphites calculated as sulphur dioxide)</i>	(3) <i>Benzoic acid (or sodium benzoate calculated as benzoic acid)</i>	(4) <i>Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)</i>
Cheese, processed cheese, cheese paste and dried cheese	Nil	Nil	1,000
Chilli slurry ... ..	Nil	1,000	Nil
Cider ... ..	200	Nil	Nil
Curry paste ... ..	Nil	350	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin ... ..	1,000	Nil	Nil
Essence and flavouring emulsion ... ..	800	350	800
Fermented soya bean product ... ..	Nil	1,000	Nil
Fish paste, belacan, cincalok, otak udang and pekasam	Nil	750	Nil
Flavoured drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	*2,000	Nil
Fresh uncut fruit (the edible portion) ... ..	30	Nil	Nil
Fruit -candied; dried; dried candied (including kundur, peel and sugar coated nutmeg)	2,000	350	500
Fructose ... ..	20	Nil	Nil
Fruit juice-concentrated ... ..	350	800	800
Fruit juice-for direct consumption ... ..	140	350	350
Fruit nectar-concentrated ... ..	350	800	800
Fruit nectar for direct consumption ... ..	140	350	350
Fruit (preserved) not otherwise specified in this Schedule	550	750	750
Fruit pickle (including drained form)	550	750	750
Fruit pulp ... ..	350	1,000	1,000
Fruit pulp for manufacturing ... ..	1,000	1,000	1,000
Ginger (fry) ... ..	150	Nil	Nil

(1) Food	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) <i>Sulphur dioxide (or sulphites calculated as sulphur dioxide)</i>	(3) <i>Benzoic acid (or sodium benzoate calculated as benzoic acid)</i>	(4) <i>Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)</i>
Glucose ... ..	40	Nil	Nil
Glucose syrup ... ..	300	Nil	Nil
High fructose glucose syrup ... ..	40	Nil	Nil
Icing sugar ... ..	20	Nil	Nil
Jam, fruit jelly (including jelly strips in peanut butter) and marmalade	100	450	450
Jam, fruit jelly and marmalade as low energy food	100	450	450
Margarine ... ..	Nil	1,000	1,000
Meat-uncooked manufactured other than meatburger	150	Nil	400
Pectin and jam setting compound ... ..	250	Nil	Nil
Perry ... ..	200	Nil	Nil
Pickle other than fruit pickle and vegetable pickle	140	350	350
Sauce not otherwise specified in this Schedule	300	750	750
Soft drink for direct consumption excluding mineral water	140	350	350
Soft drink requiring dilution ... ..	*350	*800	*800
Soya sauce, hydrolysed vegetable protein sauce, hydrolysed plant protein sauce, blended hydrolysed vegetable protein sauce, blended hydrolysed plant protein sauce, oyster sauce and fish sauce	400	1,000	1,000
Sugar ... ..	20	Nil	Nil
Tomato-pulp, paste and puree ... ..	100	Nil	Nil
Topping ... ..	230	800	800
Vegetable-dried; salted; pickled; dried salted; dried pickled	2,000	750	500
Vinegar-distilled, blended and artificial ... ..	70	Nil	Nil
Wine, wine cocktail, aerated wine, dry wine, sweet wine, fruit wine excluding cider and perry, vegetable wine, honey wine, rice wine and toddy	450	Nil	200

NOTES:

1. In places where the word "Nil" appears, it means that the substance is prohibited in that food.
2. "\*" indicates level before dilution.

[Updated until December 2011 (P.U.(A) 435/2010)]

TABLE II

(1) Food	(2) Preservative
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat	Sodium nitrate Sodium nitrite Potassium nitrate Benzoic acid Potassium nitrite Sorbic acid and its sodium, potassium and calcium salts Propionic acid and its sodium, potassium and calcium salts
Canned meat with other food	
Colouring preparation (liquid form)	
Corned, cured, pickled or salted meat	
Flour confection	

[Am. P.U. (A)183/86, 162/88, 521/92, 123/95, 90/99, 131/02]

SIXTH (A) SCHEDULE

(Regulation 20A)

PERMITTED ANTIMICROBIAL AGENT THAT MAY BE USED AND THE  
MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

(1) Application	ANTIMICROBIAL AGENT [Maximum permitted proportion in milligram per kilogram (mg/kg)]	
	(2)	(3)
	Chlorine dioxide (or chlorine (IV) oxide or chlorine peroxide)	Hydrogen peroxide
*Ice for postharvest handling for fish	20	Nil

NOTE:

\*The ice permitted to be used should be differentiated physically from edible ice for human consumption.

[Ins. P.U. (A) 421/00]

SEVENTH SCHEDULE  
(Regulation 21)  
PERMITTED COLOURING SUBSTANCE  
TABLE I

1. The following synthetic dyes are permitted to be used as colouring substances in food:

(1) Common Name of Colour	(2) Scientific Name	(3) Colour Index Number
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulphophenyl)-azol]-2-naphthalene-sulforic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Black PN	tetrasodium salt of 8-acetamido-2-(7-sulpho-4-p-sulphophenylazo-1-naphthylazo)-1-naphthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-N-ethyl-p-sulpho-benzylamino)-phenyl]-2(2-sulpho-niumphenyl)-methylene][1-(N-ethyl-N-p-sulphobenzyl)- $\Delta^{2,5}$ -cyclohexadienimine	42090
Carmoisine	disodium salt of 2-(4-sulpho-1-naphthylazo)-1-naphthol-4-sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di(4-sulpho-1-naphthylazo) benzyl alcohol	20285
Erythrosine BS	disodium or dipotassium salt of 2:4:5:7-tetraiodo-fluorescein	45430
Fast Green FCF	disodium salt of 4-[(4-N-ethyl-p-sulpho-benzylamino)-phenyl]-4-hydroxy-2-sulphoniumphenyl-methylene-[1-(N-ethyl-N-p-sulphobenzyl)- $\Delta^{2,5}$ -cyclohexadienimine]	42053
Green S	disodium salt of di-(p-dimethylamino-phenyl-2-hydroxy-3:6-disulphonaphthyl-methanol anhydride	44090
Indigotine	disodium salts of a mixture of indigo 5:5'-disulphonic acid and indigo-5:7'-disulphonic acid	73015
Ponceau 4R	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-6:8-disulphonic acid	16255
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl) indan-1,3-dione	47005
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxy-p-sulphophenyl-4-sulpho-	19140

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phenylazopyrazole-3-carboxylic acid

2. The colour index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Colour Index published in 1971 jointly by the Society of Dyers and Colourists of the United Kingdom and the Association of Textiles Chemists and Colourists of the United States of America.
3. The synthetic dyes specified in the Table above shall conform to the following standard:

Pure dye	minimum percentage 85%
Water insoluble matter	maximum percentage 0.1%
Subsidiary dye	maximum percentage 4%
Ether extractable matter	maximum percentage 0.2%
Intermediates	maximum percentage 0.5%

Provided that the minimum percentage of pure dye and the maximum percentage of subsidiary dye for Brilliant Black PN and Chocolate Brown HT shall be as follows:

Pure dye	minimum percentage 70%
Subsidiary dye	maximum percentage 15%

TABLE II

1. Other colouring substances permitted to be used in food:
  - (1) Carmine (colour obtained and prepared from cochineal) and caramel.
  - (2) The following colouring matter natural to edible fruits or vegetables: annatto, anthocyanin, beet red, carotene, chlorophyll, saffron, turmeric or their pure colouring principles whether isolated from such natural colours or produced synthetically.
  - (3) B-apo-8'-Carotenal and ethyl ester of B-apo-8'-Carotenoic acid and Canthaxan-thino.
  - (4) Bole or iron oxide, titanium dioxide, and solely for the external colouring of dragees and the decoration of sugarcoated flour confectionery.
  - (5) The Aluminium salts (Lakes) of any of the scheduled synthetic dyes as in Table I.
2. [repealed by P.U.(A) 162/88]

TABLE III  
PERMITTED DILUENTS

The following diluents are permitted to be used in colouring preparation:

1. For colouring preparation in powdered form-

anhydrous sodium sulphate  
sodium chloride  
sucrose  
dextrose  
cornflour  
starch

2. For colouring preparation in liquid form-

water  
ethyl alcohol  
edible oil  
sugar syrup  
sorbitol  
glycerine  
propylene glycol

[Am. P.U. (A)183/86, 162/88, 190/91, 123/95, 90/99, 306/09, 405/09]

EIGHTH SCHEDULE  
(Regulation 22)  
TABLE I  
PROHIBITED FLAVOURING SUBSTANCE

The following flavouring substances are prohibited to be used in food:

Aloin  
Berberine  
Beta-Azarone  
Cade oil  
Calamus oil  
Cocaine  
Coumarin  
Diethylene glucol  
Diethylene glycol monoethyl ether  
Hypericine  
Nitrobenzene  
Pyroligenous acid  
Safrole and isosafrole  
Santonin  
Sasafras oil

Any other flavoring substance that is injurious or likely to be injurious to health.

[Updated until December 2011 (P.U.(A) 435/2010)]

TABLE II  
PERMITTED FLAVOURING SUBSTANCE THAT MAY BE ADDED TO  
SPECIFIED FOOD AND THE MAXIMUM PERMITTED PROPORTION  
IN EACH CASE

(1) Flavouring substance	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
Agaric acid ... ..	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy, food containing mushroom Other processed food ... ..	20 100 20
Total hydrocyanic acid (free and combined)	Beverages other than alcoholic beverages and shandy Confection other than marpizan ... .. Marpizan ... .. Stone fruit juice ... .. Other processed foods ... ..	1 25 50 5 1
Pulegone	Beverages other than alcoholic beverages, shandy, peppermint or mint flavoured beverages Peppermint or mint flavoured beverages ... .. Mint confectionery ... .. Other processed foods ... ..	100 250 350 25
Quassin	Beverages other than alcoholic beverages and shandy Pastilles ... .. Alcoholic beverages, shandy ... .. Other processed foods ... ..	5 10 50 5
Quinine	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy ... .. Other processed foods ... ..	85 300 0.1
Thujones	Beverages other than alcoholic beverages and shandy Alcoholic beverages containing more than 25 per cent v/v of alcohol Alcoholic beverages containing less than 25 per cent v/v of alcohol Other processed foods ... ..	0.5 10 5 0.5

[Am. P.U.(A) 183/86; Sub. P.U. (A)162/88]

[Updated until December 2011 (P.U.(A) 435/2010)]

NINTH SCHEDULE  
(Regulation 23)  
PERMITTED FLAVOUR ENHANCER

1. *Monosodium salt of L-Glutamic Acid (Monosodium L-Glutamate)*

The above mentioned flavor enhancer shall contain not less than 99% of the monosodium salt calculated on a water-free basis, and derived solely from vegetables sources.

2. *Sodium or Calcium Salts of Guanylic Acid or Inosinic Acid or a combination of these*

The above mentioned flavor enhancers shall contain not less than 97% and not more than the equivalent of 102% of the sodium or calcium salt of guanylic or inosinic acid calculated on a water-free basis, and derived solely from animal or vegetables sources.

3. *Yeast extract or dried inactive yeast or autolyzed yeast or a combination of these*

The above mentioned flavor enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 milligram of pteroylglumatic acid per gram of yeast) and derived solely from *Saccharomyces cerevisiae* or *Saccharomyces fragilis* or torula yeast (*Candida utilis*) or a combination of these.

[Am. P.U (A)162/88]

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## TENTH SCHEDULE

(Regulation 24)

TABLE I

PERMITTED ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD  
AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

ANTIOXIDANT								
[Maximum permitted proportion in milligram per kilogram (mg/kg)]								
(1) Food	(2) Propyl, octyl or dodecyl gallate or any mixture thereof	(3) Butylated hydroxy- anisole (BHA)	(4) Butylated hydroxyl- toulene (BHT)	(5) Any mixture of BHA and BHT	(6) Tertiary Butyl- hydroquinone (TBHQ)	(7) Any mixture of gallates with BHA or BHT and/or TBHQ	(8) Isopropyl citrate or Monoisopropyl citrate	(9) Sodium erythrobate
Chewing gum	Nil	200	200	200	Nil	Nil	Nil	Nil
Coconut cream, coconut cream powder and peanut butter	100	200	200	200	200	200	100	Nil
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)	100	Nil
Vitamin oil and concentrate	100	200	200	200	Nil	Nil	100	Nil
Partial glycerol ester	100	200	200	200	Nil	Nil	100	Nil
Essential oil including their flavouring constituent isolate and concentrate	100	200	200	200	Nil	Nil	100	Nil
Wine	Nil	Nil	Nil	Nil	Nil	Nil	Nil	100 mg/l

Note :

In places where the word "Nil" appears, it means that the substance is prohibited in that food.

TABLE II  
ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD

(1) Food	(2) Antioxidant
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Essential oil including its flavouring constituent isolate and concentrate Manufactured meat Vitamin oil and its concentrate	} Tocopherols
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Fruit nectar	} Ascorbic acid
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis)	} Ascorbyl palmitate

Note :

The maximum permitted proportion of antioxidant added to food shall be governed by Good Manufacturing Practice (GMP)

[Am. P.U. (A) 183/86, 162/88, 521/92, 90/99, 131/02]

ELEVENTH SCHEDULE  
(Regulation 25)  
PERMITTED FOOD CONDITIONER

TABLE I

The following food conditioners listed under their class name are permitted in food:

1. *Emulsifiers and Anti-foaming agents*

Acetylated monoglycerides  
Dimethylpolysiloxane  
Glyceryl monostearate  
Lecithins  
Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acid esters  
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and, tribasic salt  
Polyglycerol esters of fatty acid  
Polyglycerol esters of interesterified ricinoleic acid  
Polyoxyethylene sorbitan fatty acid esters  
Propylene glycol alginate  
Propylene glycol monoesters and diesters  
Silicon dioxide amorphous  
Sodium aluminium phosphate (basic)  
Sodium and potassium pyrophosphates (tetrasodium and tetrapotassium diphosphates) and sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphates)  
Sodium and potassium tripolyphosphates  
Sodium, potassium and calcium polyphosphates  
Sodium and potassium salts of fatty acid which are derived from edible vegetable oil and edible vegetable fat  
Sorbitan fatty acid esters  
Stearoyl lactic acid and its sodium and calcium salt  
Sucroglycerides  
Sucrose esters of fatty acid

2. *Stabilisers, thickeners, modified starches and gelling agents*

Acacia (gum arabic)  
Agar  
Alginic acid and its sodium, potassium, calcium and ammonium salts, and propylene glycol alginate  
Aluminium potassium sulphate  
Ammonium salts of phosphatidic acid  
Calcium chloride  
Calcium disodium ethylenediamine tetra-acetate  
Calcium, trisodium and tripotassium citrate  
Calcium glyconate  
Calcium lactate  
Calcium sulphate  
Carbonate and bicarbonates of sodium, potassium, calcium and ammonium  
Carob bean gum (locust bean gum)  
Carrageenan  
Casein and its sodium, calcium and potassium compounds  
Gellan gum

Powdered cellulose, methyl cellulose, methyl ethyl cellulose, croscarmellose sodium, sodium carboxymethyl cellulose, microcrystalline cellulose, hydroxypropyl cellulose and hydroxypropyl methyl cellulose

Dextrin

Diocetyl sodium sulfosuccinate

Flour and starch

Furcelleran

Gelatin

Guar gum

Karaya gum

Magnesium hydroxide

Modified starches

Nitrous oxide

Pectin

Penta potassium and penta sodium triphosphate (potassium and sodium tripolyphosphate)

Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salts

Polydextrose

Potassium acetate

Potassium and calcium salts of hydrochloric acid

Potassium nitrate

Propylene glycol

Sodium and potassium pyrophosphate (tetrasodium and tetrapotassium diphosphate)

Sodium and potassium dihydrogen citrate

Sodium, potassium and calcium polyphosphate

Sorbitol

Tragacanth gum

Xanthan gum

### 3. *Acidity Regulators*

Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group

Adipic acid

Carbonates and bicarbonates of sodium, potassium, calcium, ammonium and magnesium

Glucono delta-lactone

Hydroxides of sodium, potassium, calcium and ammonium

Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts

Sodium aluminium phosphate

Vinegar

### 4. *Enzymes*

Amylase

Amyloglucosidase

Bromelain

Catalase

Cellulas

Dextranase

Ficin

Glucanase

Glucose isomerase

Glucose oxidase

Invertase

Malt carbohydrases  
Papain  
Pectinase  
Pepsin  
Protease  
Proteinase  
Pullulanase  
Rennet and protein conglulating enzymes  
Lactase  
Lipase

5. *Solvents*

Ethyl acetate  
Ethyl alcohol  
Glycerol, glyceryl monoacetate, glyceryl diacetate, and triacetin  
Isopropyl alcohol  
Propylene glycol

6. *Anticaking agent*

Aluminium silicate  
Calcium aluminium silicate  
Calcium phosphate tribasic  
Calcium silicate  
Magnesium carbonate  
Magnesium oxide  
Magnesium phosphohate tribasic  
Magnesium silicate  
Salts of myristic, palmitic and stearic acids with bases (sodium, potassium, calcium, aluminium, magnesium and ammonium)  
Silicon dioxide amorphous  
Sodium alumino silicate

TABLE II  
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
Artificial sweetening substance	ethyl maltol magnesium stearate maltol microcrystalline cellulose polyethylene glycol (in tablet form only) polyvinylpyrrolidone silicon dioxide stearic acid tricalcium phosphate (in granular and powdered form only)
Beer	fining agents, sulphur dioxide and ascorbic acid
Bread	ammonium chloride calcium and sodium salt of fatty acid lactylates and fumarates transglutaminase
Cheese, processed cheese	transglutaminase
Chewing gum and bubble gum	$\beta$ -cyclodextrin
Chocolate, white chocolate	polyglycerol polyricinoleate, beeswax, candelilla wax, shellac or carnauba wax
Colouring preparation (liquid form)	acidity regulators
Cultured milk or fermented milk	transglutaminase
Cured, pickled or salted fish	ascorbic acid sodium ascorbate isoascorbic acid sodium isoascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured drink	$\beta$ -cyclodextrin
Flavoured syrup	ascorbic acid
Flour	ascorbic acid benzoyl peroxide sulphur dioxide or sulphites
Flour confection	ammonium chloride calcium and sodium salts of fatty acid lactylates and fumarates
Fruit drink	ascorbic acid

[Updated until December 2011 (P.U.(A) 435/2010)]

Fruit juice and fruit pulp	ascorbic acid
Fruit juice drink	ascorbic acid
Ice cream	transglutaminase
Iodised table salt	sodium thiosulphate
Meat paste and manufactured meat	ascorbic acid sodium ascorbate isoascorbic acid sodium isoascorbate transglutaminase
Milk chocolate	beeswax, candelilla wax, shellac or carnauba wax
Pasta	sodium silicate, sulphur dioxide, sulphites transglutaminase, sulphur dioxide or sulphites
Prepared fish, fish ball or fish cake	transglutaminase
Salt	potassium ferrocyanide sodium ferrocyanide ferric ammonium citrate
Soup, soup stock	succinic acid
Wheat flour and protein increased wheat flour for bread	azodicarbonamide, calcium peroxide L-cysteine
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents polyvinylpyrrolidone

[Am. PU (A)183/86, 162/88, 90/99, 303/00,384/00, 160/04, 113/09, 306/09]

TWELFTH SCHEDULE  
(Regulation 26)  
PERMITTED ADDED NUTRIENT  
TABLE I

The following added nutrients are permitted in food :

1. *Vitamin and Mineral*

Pantothenic acid

- Calcium pantothenate
- D – pantothenic acid
- D – pantothenyl alcohol
- Panthenol

Iron (III) – Casein Complex

Iron (Fe)

- Carbonyl iron
- Electrolytic iron
- Ferric ammonium citrate
- Ferric caseinate
- Ferric citrate
- Ferric gluconate
- Ferric phosphate
- Ferric pyrophosphate
- Ferrous carbonate, stabilized
- Ferrous citrate
- Ferrous fumarate
- Ferrous gluconate
- Ferrous lactate
- Ferrous succinate
- Ferrous sulphate
- Hydrogen reduced iron
- Sodium ferric pyrophosphate

Biotin (Vitamin H)

- d-biotin

Folate

- Folacin
- Folic acid

Phosphorus (P)

- Calcium phosphate (mono, di and tri basic)
- Magnesium phosphate (di and tri basic)
- Potassium phosphate (mono and di basic)
- Sodium phosphate (di basic)

Inositol

Iodine (I)

- Potassium iodate
- Potassium iodide



Sodium iodate  
Sodium iodide

Potassium (K)

Potassium bicarbonate  
Potassium carbonate  
Potassium chloride  
Potassium citrate  
Potassium gluconate  
Potassium glycerophosphate  
Potassium phosphate (mono and di basic)

Calcium (Ca)

Calcium carbonate  
Calcium chloride  
Calcium citrate  
Calcium gluconate  
Calcium glycerophosphate  
Calcium lactate  
Calcium oxide  
Calcium phosphate (mono, di and tri basic)  
Calcium pyrophosphate  
Calcium sulphate

Chloride (Cl)

Calcium chloride  
Choline chloride  
Magnesium chloride  
Manganese chloride  
Potassium chloride  
Sodium chloride  
Sodium chloride, iodized

Choline

Choline bitartrate  
Choline chloride

Copper (Cu)

Copper gluconate  
Cupric carbonate  
Cupric citrate  
Cupric sulphate

Magnesium (Mg)

Magnesium carbonate  
Magnesium chloride  
Magnesium citrate  
Magnesium oxide  
Magnesium phosphate (di basic and tri basic)  
Magnesium sulphate

Manganese (Mn)

Manganese carbonate  
Manganese chloride  
Manganese citrate  
Manganese sulphate

Sodium (Na)

Sodium ascorbate  
Sodium bicarbonate  
Sodium carbonate  
Sodium chloride  
Sodium chloride, iodized  
Sodium citrate  
Sodium ferric pyrophosphate  
Sodium gluconate  
Sodium iodate  
Sodium iodide  
Sodium lactate  
Sodium pantothenate  
Sodium phosphate (mono, di, and tri basic)  
Sodium sulphate  
Sodium tartrate

Niacin/Nicotinic acid

Nicotinamide/Niacinamide

Pro vitamin A

Beta-carotene

Riboflavin (Vitamin B<sub>2</sub>)

Riboflavin  
Riboflavin – 5-phosphate  
Riboflavin 5' – phosphate sodium

Selenium

Sodium selenate  
Sodium selenite

Milk – Protein Iron Complex (MPIC)

Thiamine (Vitamin B<sub>1</sub>)

Thiamin chloride hydrochloride  
Thiamin hydrochloride  
Thiamin mononitrate

Vitamin A

Retinol (Vitamin A alcohol)  
Retinyl acetate (Vitamin A acetate)  
Retinyl palmitate (Vitamin A palmitate)  
Retinyl propionate

[Updated until December 2011 (P.U.(A) 435/2010)]

Vitamin B<sub>6</sub>

Pyridoxal  
Pyridoxamine  
Pyridoxine  
Pyridoxine hydrochloride

Vitamin B<sub>12</sub>

Cyanocobalamin  
Hydroxycobalamin

Vitamin C

Ascorbic acid  
Ascorbyl-6-palmitate  
Calcium ascorbate  
Sodium ascorbate

Vitamin D

Cholecalciferol-cholesterol  
Vitamin D2 (Ergocalciferol)  
Vitamin D3 (Cholecalciferol)

Vitamin E

d-alpha-tocopherol  
dl-alpha-tocopherol  
d-alpha-tocopherol acetate  
dl-alpha-tocopherol acetate  
d-alpha-tocopheryl succinate  
dl-alpha-tocopheryl succinate  
Tocopherol

Vitamin K<sub>1</sub>

Phytymenaquinone  
Phytomenadione  
Methylphytylnaphthochinonum  
Phylloquinone  
Phytomenad  
Phytomenadionum  
Phytonadione

Zinc (Zn)

Zinc acetate  
Zinc chloride  
Zinc oxide  
Zinc sulphate

2. *Amino acids*

Essential amino acids

L-isoleucine  
L-leucine  
L-lysine  
L-methionine  
L-phenylalanine, D-phenylalanine, DL-phenylalanine  
Taurine  
Theronine  
L-tryptophan  
L-valine

Non-essential amino acids

Alanine  
L-arginine  
Asparagine  
L-aspartic acid  
L-carnitine  
L-cysteine  
L-glutamine  
L-glutamic acid  
Glycine  
L-histidine  
L-ornithine  
Proline  
Serine  
L-tyrosine

3. *Fatty acids*

Alpha-linolenic acid  
Arachidonic acid  
Docosahexaenoic acid  
Eicosapentaenoic acid  
Linoleic acid  
Linolenic acid

4. *Nucleotides*

Adenosine 5' – monophosphate  
Cytidine 5' – monophosphate  
Guanosine 5' – monophosphate  
Inosine 5' – monophosphate  
Uridine 5' – monophosphate

5. *Other food components*

Inulin (except in infant formula)

Oligofructose / Fructo-olifosaccharide (except in infant formula)

Sialic acid (from milk)

Plant sterols or plant stanols or phytosterols or phytanols comprising mainly of sitosterol, campesterol, stigmasterol and other related plant stanol

[Updated until December 2011 (P.U.(A) 435/2010)]

**NOTE:**

Except as otherwise provided in these Regulations, the maximum permitted added nutrient shall be governed by Good Manufacturing Practice (GMP).

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TABLE II  
(Regulation 26 (7))

(1) Food	NUTRIENT SUPPLEMENT															
	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)	(17)
	Vitamin A, Vitamin A alcohol and esters, carotenes (I.U. of Vitamin A)*	Vitamin B <sub>1</sub> , thiamine, thiamine hydrochloride, thiamine mononitrate (milligrams of thiamine)	Vitamin B <sub>2</sub> , riboflavin (milligrams of riboflavin)	Vitamin B <sub>6</sub> , pyridoxine, pyridoxal, pyridoxamine (milligrams of pyridoxamine)	Biotin (micrograms of biotin)	Pantothenic acid, pantothenyl alcohol (milligrams of pantothenic acid)	Niacin, niacinamide, nicotinic acid, nicotinamide (milligrams of niacin)	Vitamin C, ascorbic acid (milligrams of ascorbic acid)	Vitamin D, vitamin D <sub>2</sub> , vitamin D <sub>3</sub> of (I.U. of vitamin D)*	Vitamin E, alphatocopherol (I.U. of vitamin E)*	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligrams of phosphorus)	Folic acid (micrograms of folic acid)	Vitamin B <sub>12</sub> (micrograms of vitamin B <sub>12</sub> )
<i>Reference Quantity: 100 grams</i>																
Bread ... ..	500	0.21	0.33	0.42	40	1.46	2.3	6	83	4.2	150	20	2.1	150	8	0.3
Breakfast cereal (as purchased) ... ..	2,000	0.83	1.33	1.67	165	5.83	9.2	25	333	16.7	580	85	0.3	580	32	1.2
Condensed milk – sweetened and unsweetened; filled milk and condensed filled milk – sweetened and unsweetened	670	0.82	0.44	0.56	55	1.94	3.1	8	111	5.6	190	30	2.8	190	11	0.4
Dried milk powder (Full cream or skimmed) ... ..	2,000	0.83	1.33	1.67	165	5.83	9.2	25	333	16.7	580	85	4.3	580	32	1.2
Extract of meat or vegetable or yeast (modified or not)	12,000	5.00	8.00	10.00	1,000	35.00	55.00	150	2,000	100.0	3,500	500	50.0	3,500	192	7.2
Flour (wheat) ... ..	1,000	0.42	0.67	0.83	85	2.92	4.6	13	167	8.3	290	40	4.2	290	16	0.6
Malted milk powder ... ..	4,000	1.67	2.67	3.33	335	11.67	18.3	50	667	33.3	1,170	165	16.7	1,170	64	2.4
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	1,000	0.42	0.67	0.83	85	2.92	4.6	13	167	8.3	290	40	4.2	290	16	0.6
<i>Reference Quantity: 100 millilitres</i>																
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavoured syrup (diluted according to directions)	600	0.25	0.40	0.50	50	1.75	2.8	8	100	5.0	180	25	2.5	180	9.6	0.4

NOTE: In places where the symbol “\*” appears, it means that the substance may be expressed in milligrams or micrograms using the following conversion factor:

- (a) In column (2) 1 I.U. Vitamin A is equivalent to 0.3 micrograms Vitamin A alcohol (retinol);
- (b) In column (10) 1 I.U. Vitamin D is equivalent to 0.025 micrograms Vitamin D<sub>2</sub>/Vitamin D<sub>3</sub>; and
- (c) In column (11) 1 I.U. Vitamin E is equivalent to milligram dl-alpha-tocopherol acetate.

[Updated until December 2011 (P.U.(A) 435/2010)]

TABLE III

Food shall not contain any of the added nutrient specified in column (1) of the Table below in excess of the amount specified against it in column (2) of the said Table.

(1) <i>Added Nutrient</i>	(2) <i>Maximum amount in recommended daily serving</i>
Vitamin A	5,000 I.U.
Thiamine	2.2 milligram
Riboflavin	3.2 milligram
Pyridoxine	4 milligrams
Biotin	400 micrograms
Pantothenic acid	14 milligrams
Niacin	22 milligrams
Ascorbic acid	100 milligrams
Vitamin D	800 I.U.
Vitamin E	50 I.U.
Calcium	1.4 grams
Iodine	200 micrograms
Iron	20 milligrams
Phosphorus	1.4 grams
Folic acid	400 micrograms
Vitamin B <sub>12</sub>	4 micrograms

[Am. P.U. (A) 162/88, 131/02, 88/03, 306/09]

TWELFTH A SCHEDULE  
(Regulation 26A)

**PERMITTED BIFIDO BACTERIA IN FOOD**

(1) <i>Name</i>	(2) <i>Minimum viable cells/g</i>
Bifido bacterium lactis (L-form)	10 <sup>6</sup>
Bifido bacterium longum (L-form)	10 <sup>6</sup>

[Ins. P.U.(A) 131/02]

THIRTEENTH SCHEDULE

(Regulation 28)

**TEST FOR PACKAGES**

A. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR STORAGE OF FOOD

1. *Preparation:*

The surface of the ware to be tested shall be washed in water containing detergent and rinsed with clean water. The surface to be tested shall not be handled thereafter.

All remnants of water shall be removed from the washed ware by rinsing it with leaching solution that comprises 4 per cent of acetic acid in water v/v.

2. *Test:*

The ware shall then be filled with leaching solution at room temperature to the maximum capacity of the ware.

The ware shall be covered to minimise contamination and shall be left at room temperature for 24 hours.

After the period of 24 hours, the leaching solution shall be thoroughly stirred and a portion shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium or lead above the following limits, expressed in ppm:

<u>Sb</u>	<u>As</u>	<u>Cd</u>	<u>Pb</u>
0.2	0.2	0.2	2.0

B. TEST FOR PACKAGE, APPLIANCES, CONTAINERS AND VESSELS USED FOR COOKING

1. *Preparation:*

As in A above.

2. *Test:*

The ware shall be heated to 120°C and filled to two-thirds of its effective volume with boiling leaching solution (4 per cent of acetic acid in water v/v). The vessels shall be covered, by its own lid, if any, and the leaching solution shall be kept boiling gently for 2 hours. Leaching solution shall be added periodically to ensure that the area of contact is not diminished. The vessel shall then be left at room temperature for 22 hours.

After 22 hours, the volume of the leaching solution shall be restored to two-third of the effective volume of the vessel. After thorough stirring, a portion of the leaching solution shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium, or lead above the following limits, expressed in ppm:

<u>Sb</u>	<u>As</u>	<u>Cd</u>	<u>Pb</u>
0.7	0.7	0.7	7.0



[Updated until December 2011 (P.U.(A) 435/2010)]

FOURTEENTH SCHEDULE  
(Regulation 38)  
**MAXIMUM PERMITTED PROPORTION OF METAL  
CONTAMINANT IN SPECIFIED FOOD**

TABLE I

(1) Food	METAL CONTAMINANT [Maximum permitted proportion in milligram per kilogram (mg/kg)]				
	(2) Arsenic (As)	(3) Lead (Pb)	(4) Mercury (Hg)	(5) Cadmium (Cd)	(6) Antimony (Sb)
Flavouring substance	1	2	0.05	1	1
Baking powder, cream of tartar	2	2	0.05	1	1
Milk and milk product	0.5	0.02	0.05	1	1
Sweetening substance:					
(i) Sweetening substance other than glycerol, molasses, saccharin and sorbitol	1	0.5	0.05	1	1
(ii) Molasses	1	2	0.05	1	1
Honey	1	2	0.05	1	1
Meat and meat product other than edible gelatin	1	2	0.05	1	1
Edible gelatin	2	2	0.05	1	1
Edible fat and edible oil	0.1	0.1	0.05	1	1
Vegetable product and fruit product other than vegetable juice and fruit juice	1	2	0.05	1	1
Vegetable juice and fruit juice	0.1	0.5	0.05	1	0.15
Pulp, tomato, paste and puree	2	#	0.05	1	1
Tea, tea dust, tea extract and scented tea	1	2	0.05	1	1
Coffee, chicory and related product	1	2	0.05	1	1
Cocoa and cocoa product	1	2	0.05	1	1

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>METAL CONTAMINANT</i> <i>[Maximum permitted proportion in milligram per kilogram (mg/kg)]</i>					
<i>(1)</i> <i>Food</i>	<i>(2)</i> <i>Arsenic (As)</i>	<i>(3)</i> <i>Lead (Pb)</i>	<i>(4)</i> <i>Mercury (Hg)</i>	<i>(5)</i> <i>Cadmium (Cd)</i>	<i>(6)</i> <i>Antimony (Sb)</i>
Spice other than curry powder	5	2	0.05	1	1
Curry powder	1	2	0.05	1	1
Sauce	1	2	0.05	1	1
Pickle	1	1	0.05	1	1
Alcoholic beverage other than wine	0.2	0.5	0.05	1	0.15
Vinegar	0.2	0.5	0.05	1	0.15
Soft drink:					
(i) Requiring dilution	0.5 <sup>@</sup>	1 <sup>@</sup>	0.05 <sup>@</sup>	1 <sup>@</sup>	0.15 <sup>@</sup>
(ii) For direct consumption	0.1	0.2	0.5	1	0.15
Any food for which no other limit is specified, excluding water and food additive*	1	2	0.05	1	1

NOTES:

- \*The maximum permitted proportion of metal contaminant in food additive, other than flavouring substance, colouring substance and edible gelatin, shall be governed by good manufacturing practice.
- "@" indicates level before dilution.
- "#" Lead (Pb) specified in Table IB.

TABLE IA

MAXIMUM PERMITTED PROPORTION OF  
ARSENIC (As) IN SPECIFIED FOOD

<i>(1)</i> <i>Food</i>	<i>(2)</i> <i>Maximum permitted proportion in milligram per kilogram (mg/kg)</i>
Fish and fishery products:	
(i) Predatory fish	1 <sup>#</sup>

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1 <sup>#</sup>
(iii) Bivalve molluscs	1 <sup>#</sup>
(iv) Cephalopods (without viscera)	1 <sup>#</sup>
(v) Crustacean	1 <sup>#</sup>
(vi) Seaweed	1 <sup>#</sup>
All food, preserved and salted excluding pickles	1
Salt, table salt and iodized table salt	0.5
Wine	0.2
Infant formula and follow-up formula	0.1
Food for infants and children	0.1

Note: "<sup>#</sup>" indicates inorganic arsenic

TABLE IB

MAXIMUM PERMITTED PROPORTION OF  
LEAD (Pb) IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Fish and Fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	1.5

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
(iv) Cephalopods (without viscera)	1
(v) Crustacean	1
(vi) Seaweed	2
Canned fruits and canned vegetables	1
All food, preserved and salted excluding pickles	2
Tomato products including tomato pulp	1
Processed tomato concentrates – paste and puree	1.5
Wine	0.2
Salt, table salt and iodised table salt	2
Infant formula and follow-up formula (ready-to-drink) <sup>#</sup>	0.02
Food for infants and children	0.2

Note:

“#” indicates products marketed as such or after reconstitution as instructed on the label of the package.

TABLE IC

MAXIMUM PERMITTED PROPORTION OF  
TIN (Sn) IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Canned food other than beverages	250 <sup>#</sup>
Canned beverages	150 <sup>#</sup>
Cooked cured meat products in tinsplate container	200 <sup>#</sup>

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Products other than in tinplate container	50
Infant formula and follow-up formula	50
Food for infants and children	50

Note: “#” indicates inorganic tin

TABLE ID

MAXIMUM PERMITTED PROPORTION OF  
MERCURY (Hg) IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Fish and fishery products:	
(i) Predatory fish	1 <sup>#</sup>
(ii) Others	0.5 <sup>#</sup>
Salt, table salt and iodised table salt	0.1
Infant formula and follow-up formula	0.05
Food for infants and children	0.05

Note: “#” indicates methylmercury

TABLE IE

MAXIMUM PERMITTED PROPORTION OF  
CADMIUM (Cd) IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Rice and rice flours	0.4

[Updated until December 2011 (P.U.(A) 435/2010)]

Wheat and wheat flours	0.2
Salt, table salt and iodised table salt	0.5
Fish and fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	2
(iv) Cephalopods (without viscera)	2
(v) Crustacean	1
(vi) Seaweed	1
Infant formula and follow-up formula	1
Food for infants and children	1

TABLE II

(1) Food	METAL CONTAMINANT						
	(2) Arsenic (As)	(3) Lead (Pb)	(4) Antimony (Sb)	(5) (deleted by P.U.(A) 131/02)	(6) Chromium (Cr)	(7) (deleted by P.U.(A) 131/02)	(8) Barium (Ba)
Colouring substance	3	10	50		50		50
(100 mg/kg of any combination of these substances)							

[Am. PU(A) 162/88, 312/01, 131/02, 88/03, 358/05, 435/10]

[Updated until December 2011 (P.U.(A) 435/2010)]

FOURTEENTH A SCHEDULE  
(Regulation 38A)

**MAXIMUM PERMITTED PROPORTION OF  
3-MONOCHLOROPROPANE-1.2-DIOL (3-MCPD)  
IN SPECIFIED FOOD**

(1) Food	(2) Maximum permitted proportion in food (mg/kg)
All foods containing acid hydrolysed vegetable protein (liquid foods)	0.02
All foods containing acid hydrolysed vegetable protein (solid foods)	0.05
Acid hydrolysed vegetable protein	1.0

[Ins. PU (A)125/02]

FIFTEENTH SCHEDULE  
(Regulation 39)  
MICROORGANISMS AND THEIR TOXINS  
TABLE I  
MICROBIOLOGICAL STANDARD

(1) Food	(2) Total Plate Count at 37°C for 48 hr.	(3) Coliform Count at 37°C for 48 hr.	(4) Escherichia coli Count
Pasteurized milk, pasteurized cream and milk powder (including full cream and skim milk powder)	10 <sup>5</sup> per g or per ml	5 x 10 per g or per ml	Absent in 1 g
Ice cream ... ..	5 x 10 <sup>4</sup> per g	100 per g	
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers	10 <sup>6</sup> per g	5 x 10 per g	
Fish and fish product ready for consumption, excluding fish and fish product in hermetically sealed containers	10 <sup>6</sup> per g	5 x 10 per g	
Infant formula ... ..	10 <sup>4</sup> per g	10 per g	
Liquid egg, liquid egg yolk, and liquid egg white	5 x 10 <sup>4</sup> per ml	5 x 10 per ml	
Dried liquid egg, dried liquid egg yolk and dried liquid egg white	5 x 10 <sup>4</sup> per g	5 x 10 per g	

NOTE:

In places where the *Escherichia coli* count is not specified, it shall comply with good manufacturing practice.

TABLE II

MYCOLOGICAL CONTAMINANT

(1) Food	(2) Mycological Contaminant	(3) Maximum permitted proportion in microgram per kilogram ( $\mu\text{g}/\text{kg}$ )
Groundnuts, almonds, hazelnuts and pistachios for further processing  Brazil nut, shelled, for further processing	Aflatoxins (sum of B1, B2, G1 and G2)	15
Groundnuts, almonds, hazelnuts and pistachios ready-to-eat  Brazil nut, shelled, ready-to-eat	Aflatoxins (sum of B1, B2, G1 and G2)	10
Milk	Aflatoxin M1	0.5
Cereal-based food for infants and children (calculated as dry matter basis)	Aflatoxin B1	0.1
	Ochratoxin A	0.5
Infant formula and follow-up formula (ready-to-drink) <sup>#</sup>	Aflatoxin M1	0.025
Coffee or ground coffee or coffee powder	Ochratoxin A	5
Instant coffee or soluble coffee  Decaffeinated coffee	Ochratoxin A	10
Apple juice (includes apple juice as ingredients in other beverages)	Patulin	50
Others	Aflatoxins (sum of B1, B2, G1 and G2)	5

Note:

“#” indicates products marketed as such or after reconstitution as instructed on the label of the package.



[Updated until December 2011 (P.U.(A) 435/2010)]

FIFTEENTH A SCHEDULE  
(Regulation 40)  
DRUG RESIDUE  
TABLE I  
MAXIMUM PERMITTED PROPORTION OF DRUG  
RESIDUES IN FOOD

The food specified in column (2) of the Table below shall not contain the drug specified in column (1) thereof in proportions greater than the maximum permitted proportions specified opposite and in relation to that food in column (3) thereof.

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Albendazole	2-Aminosulfone metabolite	Muscle, fat (cattle and other species), milk (cattle)	100
		Liver, kidney (cattle and other species)	5000
Amoxicillin	Amoxicillin	Milk (cattle)	4
		Muscle, liver, kidney, fat (all food producing species)	50
Ampicillin	Ampicillin	Milk (cattle)	4
		Muscle, liver, kidney, fat (all food producing species)	50
Amprolium	1-4 amino-2-n-propyl-5- (pyrimidinylmethyl)-2- picolinium chloride hydrochloride	Muscle (chicken, turkey, pheasant and calf), liver (calf), kidney (calf)	500
		Liver (chicken, turkey and pheasant), kidney (chicken and turkey)	1000
		Fat (calf)	2000
		Egg (chicken and turkey)	4000
Avoparcin	Avoparcin	Milk (cattle)	10
		Edible offal, muscle (mammalian and poultry)	100
Azaperone	Sum of azaperone and azaperol	Muscle, fat (pig)	60
		Liver, kidney (pig)	100
Benzylpenicillin	Benzylpenicillin	Milk (cattle)	4
		Liver, kidney, muscle (cattle and pig)	50
Carazolol	Carazolol	Muscle, fat (pig)	5
		Liver, kidney (pig)	25

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	(1) <i>Drug</i> Definition of residues in which MRL was set	(2) <i>Food</i>	(3) <i>Maximum Residue Limits</i> <i>(MRLs) in food (µg/kg)</i>
Carbadox	Carbadox	Muscle (pig) Liver (pig)	5 30
Carprofen	Carprofen	Muscle (horse) Fat (horse) Muscle, fat (cattle) Liver, kidney (cattle and horse)	50 100 500 1000
Cefquinome	Cefquinome	Milk (cattle) Muscle, fat (cattle) Liver (cattle) Kidney (cattle)	20 50 100 200
Ceftiofur sodium	Desfuroylceftiofur	Milk (cattle) Muscle (pig and cattle) Fat (pig and cattle) Liver (pig and cattle) Kidney (pig and cattle)	100 200 600 2000 4000
Clorsulon	Clorsulon	Muscle (cattle) Liver (cattle) Kidney (cattle) Fat (cattle)	100 200 300 400
Closantel	Closantel	Muscle, liver (cattle) Muscle, liver (sheep) Fat (sheep) Kidney, fat (cattle) Kidney (sheep)	1000 1500 2000 3000 5000
Cloxacillin	Cloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Colistin	Colistin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig, rabbit and sheep) Kidney (cattle, chicken, pig, rabbit and sheep) Egg (chicken)	50 150 200 300
Danofloxacin	Danofloxacin	Fat (cattle) Muscle (cattle and chicken) Kidney (cattle) Fat (chicken) Liver (cattle) Liver, kidney (chicken)	200 300 500 600 900 1200

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Decoquinat	Decoquinat	Muscle, liver, kidney, fat (cattle and sheep)	500
Dexamethazone	Dexamethazone	Milk (cattle) Muscle, kidney (cattle, horse and pig) Liver (cattle and pig)	0.3 0.5 2.5
Dicloxacillin	Dicloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Dihydrostreptomycin	Dihydrostreptomycin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	200 500 1000
Dimetridazole	Dimetridazole	Edible offal, muscle (chicken and pig)	5
Diminazene	Diminazene	Milk (cattle) Muscle (cattle) Kidney (cattle) Liver (cattle)	150 500 6000 12000
Doramectin	Doramectin	Muscle (cattle) Kidney (cattle) Liver (cattle) Fat (cattle)	10 30 100 150
Doxycycline	Doxycycline	Muscle (cattle, pig and poultry) Liver (cattle, pig and poultry), fat (pig and poultry) Kidney (cattle, pig and poultry)	100 300 600
Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle, liver, kidney (cattle, chicken and pig)	30
Erythromycin	Erythromycin	Milk (mammalian) Edible offal, muscle, egg (mammalian and poultry)	40 300
Estradiol - 17β	Estradiol - 17β	Food and bovine origin	GAHP*

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	(1) <i>Drug</i> Definition of residues in which MRL was set	(2) <i>Food</i>	(3) <i>Maximum Residue Limits</i> <i>(MRLs) in food (µg/kg)</i>
Ethopabate	Ethopabate	Muscle (chicken) Liver, kidney (chicken)	500 1500
Febantel	Sum of febendazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500
Fenbendazole	Sum of febendazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500
Florfenicol	Sum of florfenicol and its metabolites measured as florfenol-amine	Muscle (cattle) Kidney (cattle) Liver (cattle)	200 300 3000
Flubendazole	Flubendazole	Muscle, liver (pig) Fat (pig) Fat (cattle) Liver (cattle) Muscle (poultry) Egg (poultry) Liver (poultry)	10 20 40 100 200 400 500
Flumequine	Flumequine	Muscle, fat (cattle, pig, poultry and sheep) Liver (cattle, pig, poultry and sheep) Kidney (cattle, pig, poultry and sheep)	50 100 300
Flumethrin	Flumethrin	Edible offal, muscle and milk (cattle)	50
Gentamicin	Gentamicin	Milk (cattle), muscle, fat (cattle and pig) Liver (cattle and pig) Kidney (cattle and pig)	100 200 1000
Isometamidium	Isometamidium	Muscle, fat, milk (cattle) Liver (cattle) Kidney (cattle)	100 500 1000
Ivermectin	22,23 Dihydroavermectin B <sub>1a</sub>	Liver (pig and sheep) Fat (pig and sheep) Fat (cattle) Liver (cattle)	15 20 40 100

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Levamisole	Levamisole	Muscle, kidney, fat (cattle, pig, poultry and sheep) Liver (poultry)	10 100
Lincomycin	Lincomycin	Edible tissue (pig)	100
Maduramicin	Maduramicin	Edible tissue, muscle (chicken) Fat (chicken) Liver (chicken)	240 480 720
Moxidectin	Moxidectin	Muscle (deer), liver (cattle) Liver (sheep), kidney (deer), fat (cattle and sheep) Liver (deer), kidney (cattle and sheep) Fat (deer), milk (cattle and sheep)	20 50 100 500
Neomycin	Neomycin	Muscle, liver, fat (chicken, turkey, duck, cattle, goat, sheep and pig), egg (chicken), milk (cattle) Kidney (chicken, turkey, duck, cattle, goat, sheep and pig)	500 1000
Nicarbazin	Nicarbazin	Muscle, liver, kidney (chicken)	4000
Nystatin	Nystatin	Edible tissue (pig and poultry), egg (poultry)	0
Oxacillin	Oxacillin	Milk (all food producing species) Muscle, liver, kidney, fat (all food producing species)	30 300
Oxfendazole	Sum of fenbendazole, oxfendazole and oxfendazole sulfone	Muscle, kidney, fat (cattle, pig and sheep), milk (cattle) Liver (cattle, pig and sheep)	100 500
Oxibendazole	Oxibendazole	Milk (cattle and sheep) Muscle, liver, kidney, fat (cattle, horse, pig and sheep)	50 100

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Oxytetracycline	Oxytetracycline	Fat (cattle, sheep, pig, chicken and turkey)	10
		Milk (cattle), muscle (cattle, sheep, pig, chicken and turkey)	100
		Egg (chicken)	200
		Liver (cattle, sheep, pig, chicken and turkey)	300
		Kidney (cattle, sheep, pig, chicken and turkey)	600
Penicillin	Penicillin	Edible tissue (chicken, quail, pig and sheep), egg (chicken and quail), milk (cattle)	0
		Edible tissue (turkey)	10
		Edible tissue (cattle)	50
Phoxim	Phoxim	Edible offal, muscle (pig)	10
		Fat (pig)	50
Progesterone	Progesterone	Food of bovine origin	GAHP*
Ractopamine	Ractopamine	Muscle (pig)	10
		Fat (pig)	10
		Liver (pig)	40
		Kidney (pig)	90
Robenidine hydrochlorine	Robenidine hydrochlorine	Edible tissue (poultry)	100
		Fat (poultry)	200
Salinomycin	Salinomycin	Egg (poultry)	20
		Muscle (cattle)	50
		Edible offal (pig, muscle (pig and poultry)	100
		Edible offal (cattle and poultry)	500
Sarafloxacin	Sarafloxacin	Fat (chicken)	10
		Liver (chicken)	100
Spectinomycin	Spectinomycin	Milk (cattle)	200
		Muscle (cattle, chicken and pig)	300
		Fat (cattle, chicken and pig)	500
		Liver (cattle, chicken and pig)	2000
		Kidney (cattle, chicken and pig)	5000

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Spiramycin	Expressed as spiramycin equivalents antimicrobially active residues	Muscle (pig)	200
		Kidney, fat (pig)	300
		Liver (pig)	600
	Sum of spiramycin and neospiramycin	Muscle (cattle and chicken), milk (cattle)	200
		Kidney (cattle), fat (cattle and chicken)	300
	Liver (cattle and chicken)	600	
	Kidney (chicken)	800	
Streptomycin	Streptomycin	Milk (cattle)	200
		Muscle, liver, fat (cattle, chicken, pig and sheep)	500
		Kidney (cattle, chicken, pig and sheep)	1000
Sulphadiazine	Sulphadiazine	Edible offal (mammalian), muscle (mammalian), milk (cattle)	100
Sulphadimethoxine	Sulphadimethoxine	Milk (cattle)	10
		Edible offal, muscle (cattle and chicken)	100
Sulphadimidine	Sulphadimidine	Milk (cattle)	25
		Edible offal (chicken and mammalian), muscle (chicken and mammalian), liver, kidney, fat (cattle)	100
Sulphamethazine	Sulphamethazine	Edible tissue (cattle, turkey, chicken and pig)	100
Sulphaquinoxaline	Sulphaquinoxaline	Edible offal, muscle (poultry)	100
Sulphonamide	Sulphonamide	Muscle, liver, kidney, fat (all food producing species), milk (cattle)	100
Testosterone	Testosterone	Food of bovine origin	GAHP*
Tetracycline	Sum of parent drug and its 4-epimer	Muscle (cattle, poultry, pig and sheep), milk (cattle)	100
		Egg (poultry)	200
		Liver (cattle, poultry, pig and sheep)	300
		Kidney (cattle, poultry, pig and sheep)	600

[Updated until December 2011 (P.U.(A) 435/2010)]

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Thiabendazole	Sum of thiabendazole and 5-hydroxy-thiabendazole	Muscle, liver, kidney and fat (cattle, pig, goat and sheep), milk (cattle and goat)	100
Tiamulin	8-alpha-hydroxymutilin	Muscle (pig) Liver (pig) Kidney, fat (pig)	3600 10800 14400
Tilmicosin	Tilmicosin	Milk (sheep) Muscle, fat (cattle, poultry, pig and sheep) Kidney (cattle and sheep) Liver (cattle and sheep), kidney (pig) Liver (pig)	50 100 300 1000 1500
Trenbolone acetate	β-Trenbolone α-Trenbolone	Muscle (cattle) Liver (cattle)	2 10
Triclabendazole	5-chloro-6-(2'3'-dichloro-phenoxy)-benzimidazole-2-one	Fat (cattle and sheep)	100
Trimethoprim	Trimethoprim	Edible offal, muscle (mammalian and chicken), egg (chicken), milk (cattle)	50
Tylosin	Tylosin	Milk (cattle) Muscle, liver, kidney (chicken and cattle), edible tissue (cattle), fat (chicken), egg (chicken)	50 200
Virginiamycin	Virginiamycin	Muscle, liver, kidney, fat (cattle) Muscle (pig and poultry) Fat (poultry) Liver (pig and poultry) Kidney, fat (pig) Kidney (poultry)	0 100 200 300 400 500
Zeranol	Zeranol	Muscle (cattle) Liver (cattle)	2 10

\* Good animal husbandry practice

Note : These MRLs will be reviewed every year.



TABLE II

PROHIBITED DRUGS

The following drugs are prohibited in food:

Beta agonists excluding Ractopamine

Nitrofurans

Chloramphenicol

[Ins. P.U.(A) 24/98; Am. P.U.(A)358/05]

SIXTEENTH SCHEDULE  
(Regulation 41)

PESTICIDE RESIDUE

The food specified in column (2) of the table below shall not contain the pesticide specified in relation thereto in column (1) in proportion greater than the maximum permitted proportion specified in column (3) thereof in relation to the food.

NOTE

“Not prescribed” means the Maximum Residue Limits are not required.

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
2, 4-D	Rice (milled or polished)	0.05
	Coconut/coconut oil	0.05
	Palm oil	0.05
	Banana	0.1
	Sugarcane	3
Abamectin	Kale	0.05
	Cabbage	0.05
	Chinese cabbage	0.05
	Mustards	0.05
Acephate	Rice (milled or polished)	0.1
	Cocoa beans	0.2
	Citrus fruits	1
	Cauliflower	2

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Celery	5
	Kale	5
	Coconut/coconut oil	0.5
	Cabbage	2
	Mango	1
	Palm oil	0.5
	Lettuce	5
	Mustards	5
	Tomato	1
	Potato	0.5
Acetamiprid	Okra	2
	Long beans	2
	Cabbage	2
	Brinjal	2
	Cucumber	2
Alachlor	Maize	0.1
	Soya bean	0.2
	Groundnuts	0.05
Ametryn	Cocoa beans	0.2
	Coffee beans	0.2
	Citrus fruits	0.1
	Coconut/coconut oil	0.2
	Palm oil	0.2
	Pineapple	0.2
	Banana	0.2
	Sugarcane	0.1
	Tea	0.2
Amitraz (sum of amitraz calculated as N-(2,4- dimethylphenyl)-N methyl formamidine and N' -methyl-formamidine	Papaya	0.5
	Citrus fruits	0.5
	Chilli	0.2
	Meat (sheep)	0.1
	Meat (cattle, pig)	0.05
	Durian	0.5
	Edible offal (cattle, sheep, pig)	0.2
	French beans	1
	Mango	0.5

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Legume vegetables (except as otherwise listed)	1
	Brinjal	0.5
Anilofos	Rice (milled or polished)	0.1
Atrazine	Maize	0.2
	Pineapple	0.2
	Sugarcane	0.1
Azadirachtin		Not prescribed
Azoxystrobin	Chilli	1
	Cucumber	0.5
	Tomato	1
<i>Bacillus thuringiensis</i>		Not prescribed
Bendiocarb (commodities of plant origin: unconjugated bendiocarb)	Chilli	0.2
	Kale	0.2
	Cabbage	0.2
	Chinese cabbage	0.2
	Mustards	0.2
	Legume vegetables	0.2
	Watermelon	0.2
	Brinjal	0.2
	Cucumber	0.2
Benomyl (expressed as carbendazim)	See carbendazim	
Bensulfuron-methyl	Rice (milled or polished)	0.02
Bentazone	Rice (milled or polished)	0.1
	Maize	0.2
	Soya bean	0.05
	Groundnuts	0.05
Bispyribac sodium	Rice (milled or polished)	0.05

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Bitertanol	Banana	0.5
Bordeaux mixture		Not prescribed
BPMC	Rice (milled or polished)	0.2
Bromacil	Pineapple	0.1
Bromopropylate	Chilli	1
	Brinjal	1
Buprofezin	Rice (milled or polished)	0.2
Butocarboxim	Cocoa beans	0.5
	Chilli	2
	Long beans	2
	Palm oil	2
	Tomato	2
Cadusafos	Banana	0.01
	Sugarcane	0.01
Captan	Coffee beans	10
	Groundnuts	10
	Palm oil	10
	Banana	15
	Strawberries	20
	Tea	10
	Tomato	15
Carbaryl	Okra	10
	Rice (milled or polished)	1
	Poultry meat	0.5
	Soya bean	1
	Cabbage	5
	Chinese cabbage	5
	Pumpkins	3
	Pepper (black, white)	5
	Mango	5
	Mustards	10

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Brassica vegetables (except as otherwise listed)	5
	Legume vegetables (except as otherwise listed)	5
	Brinjal	5
	Cucumber	3
Carbendazim	Onion (bulb)	2
	Rice (milled or polished)	0.5
	Papaya	3
	Coffee beans	0.1
	Citrus fruits	10
	Chilli	5
	Guava	3
	Sweet pea	2
	Groundnuts	0.1
	Kale	5
	Cabbage	2
	Chinese cabbage	5
	Pepper (black, white)	0.1
	Mango	3
	Banana	1
	Celery	2
	Lettuce	5
	Mustards	5
	Legume vegetables (except as otherwise listed)	2
	Watermelon	2
	Cucumber	0.5
	Tomato	5
Carbofuran (sum of carbofuran and 3-hydroxy-carbofuran expressed as carbofuran)	Rice (milled or polished)	0.2
	Maize	0.1
	Pepper (black, white)	0.1
	Mango	0.1
	Banana	0.1
	Sugarcane	0.1
	Brinjal	0.1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Carbosulfan	Rice (milled or polished)	0.2
	Chilli	0.5
	Long beans	0.5
	Watermelon	0.5
	Brinjal	0.5
	Cucumber	0.5
Cartap (expressed as free base)	Rice (milled or polished)	0.1
	Cabbage	0.2
	Chinese cabbage	2
	Lettuce	2
	Mustards	2
Chinomethionat	Chilli	0.5
	Brinjal	0.5
Chlorfenapyr	Cabbage	1
	Chinese cabbage	1
	Brinjal	1
	Cucumber	1
Chlorfluazuron	Okra	0.3
	Chilli	0.3
	Long beans	0.3
	Kale	0.3
	Radish	0.3
	Lettuce	0.3
	Mustards	0.3
	Brinjal	0.3
Chlorimuron ethyl	Rice (milled or polished)	0.02
Chlorothalonil	Onion (bulb)	0.5
	Cocoa beans	0.05
	Coffee beans	0.2
	Chilli	5
	Spring onion leaves	10
	Ginger	0.5
	Groundnuts	0.05
	Cabbage	1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Pepper (black, white)	0.2
	Mango	3
	Banana	0.2
	Celery	10
	Lettuce	10
	Legume vegetables	5
	Watermelon	5
	Cucumber	5
	Tomato	5
	Potato	0.2
Chlorpyrifos	Starfruit	1
	Okra	0.2
	Rice (milled or polished)	0.1
	Coca beans	0.05
	Citrus fruits	1
	Cauliflower	0.05
	Chilli	0.5
	Ginger	0.05
	Maize	0.5
	Guava	1
	Coconut/coconut oil	0.5
	Cabbage	0.05
	Pepper (black, white)	0.5
	Palm oil	0.5
	Mustards	1
	Leafy vegetables (except as otherwise listed)	1
	Legume vegetables	0.2
	Tomato	0.5
	Potato	0.05
Cinosulfuron	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Palm oil	0.1
Clethodim	Onion (bulb)	0.2
	Tomato	0.1
Copper hydroxide		Not prescribed

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Copper oxychloride		Not prescribed
Coumaphos (sum of coumaphos and its oxygen analogue)	Meat (fat) Milks (fat)	0.5 0.02
Cupric hydroxide		Not prescribed
Cuprous oxide		Not prescribed
Cyclosulfamuron	Rice (milled or polished)	0.1
Cycloxydim (sum of 3-thion-3-yl- glutaric acid (TME) and 3- hydroxy-3-thiam-3-yl glutaric acid (OH-TME), expressed as cycloxydim)	Onion (bulb) Citrus fruits Tomato	0.5 0.5 0.5
Cyfluthrin	Cocoa beans Citrus fruits Chilli Ginger Legume vegetables Brinjal	0.1 0.5 0.5 0.01 0.5 0.5
Cyhalothrin	Okra Rice (milled or polished) Cocoa beans Chilli Durian Sweet pea Long beans Cabbage Pepper (black, white) Palm oil Brinjal	0.2 1 0.1 0.5 0.1 0.5 0.5 0.2 0.5 0.1 0.1
Cymoxanil	Onion (bulb) Cabbage Squash	0.2 0.2 0.2



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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Melons	0.2
	Cucumber	0.2
	Tomato	0.2
	Yam	0.2
	Potato	0.2
Cypermethrin (sum of isomers)	Starfruit	2
	Okra	0.5
	Papaya	2
	Cocoa beans	0.05
	Fruits	2
	Citrus fruits	2
	Chilli	0.5
	Meat (fat)	0.2
	Maize	0.05
	Guava	2
	Green gram	0.05
	Long beans	0.5
	Kale	1
	Cabbage	1
	Cauliflower	1
	Mango	2
	Palm oil	0.5
	Lettuce	2
	Mustards	2
	Leafy vegetables (except as otherwise listed)	2
	Brassica vegetables (except as otherwise listed)	1
	Legume vegetables (except as otherwise listed)	0.5
	Brinjal	0.2
	Milks (fat)	0.05
	Tomato	0.5
Cyproconazole	Cocoa beans	0.1
	Coffee beans	0.1
	Palm oil	0.1
	Legume vegetables	0.1
Cyromazine	Sweet pea	2

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Deltamethrin (sum of isomers)	Okra	0.2
	Rice (milled or polished)	1
	Papaya	0.05
	Cocoa beans	0.05
	Citrus fruits	0.05
	Cauliflower	0.2
	Chilli	0.2
	Guava	0.05
	French beans	0.1
	Long beans	0.1
	Cabbage	0.2
	Mango	0.05
	Palm oil	0.2
	Rambutan	0.05
	Legume vegetables (except as otherwise listed)	0.1
	Tea	10
	Brinjal	0.2
	Cucumber	0.2
	Tomato	0.2
	Diafenthiuron	Cauliflower
Chilli		0.2
Kale		0.2
Cabbage		0.2
Chinese cabbage		0.2
Mustards		0.2
Legume vegetables		0.2
Brinjal		0.2
Cucumber		0.2
Diazinon	Starfruit	0.5
	Okra	0.5
	Rice (milled or polished)	0.1
	Citrus fruits	0.5
	Cauliflower	0.5
	Chilli	0.5
	Guava	0.5
	Rose apple	0.5
	Long beans	0.5

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Kale	0.5
	Cabbage	0.5
	Chinese cabbage	0.5
	Mango	0.5
	Celery	0.5
	Mustards	0.5
	Legume vegetables (except as otherwise listed)	0.2
	Brinjal	0.5
	Cucumber	0.5
	Tomato	0.5
Dicamba	Palm oil	0.1
Dichlorvos	Mango	0.1
Dicofol (sum of o,p' & p,p' isomers)	Citrus fruits	5
	Chilli	1
	French beans	2
	Long beans	2
	Mango	1
	Tea	5
	Watermelon	0.2
	Cucumber	0.5
	Tomato	1
Difenoconazole	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Chilli	1
	French beans	1
	Long beans	1
	Mango	1
	Palm oil	0.1
	Banana	0.5
	Mustards	1
	Watermelon	0.1
	Cucumber	1
	Tomato	1
Diflubenzuron	Cabbage	1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Dimethoate (sum of dimethoate and omethoate)	Onion (bulb)	0.2
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Coffee beans	0.1
	Citrus fruits	2
	Cauliflower	2
	Chilli	2
	French beans	1
	Long beans	1
	Groundnuts	0.05
	Kale	0.5
	Carrot	1
	Cabbage	2
	Pumpkins	2
	Radish	1
	Mango	1
	Pineapple	1
	Banana	1
	Lettuce	2
	Brassica vegetables (except as otherwise listed)	2
	Leafy vegetables (except as otherwise listed)	2
	Legume vegetables (except as otherwise listed)	1
	Tea	0.2
Watermelon	1	
Brinjal	2	
Cucumber	2	
Tomato	1	
Dimethomorph	Muskmelon	0.5
	Cucumber	0.2
	Tomato	0.5
Dithiocarbamates (expressed as CS <sub>2</sub> )	Onion (bulb)	0.5
	Amaranth	10
Mancozeb	Starfruit	5
Maneb	Rice (milled or polished)	0.5
Propineb	Papaya	5
Thiram	Cocoa beans	5

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Zineb	Citrus fruits	10
Ziram	Cauliflower	5
	Chilli	3
	Spring onion leaves	10
	Durian	1
	Guava	5
	Sweet pea	2
	Long beans	2
	Groundnuts	0.1
	Cabbage	5
	Pumpkins	0.2
	Pepper (black, white)	3
	Leek	0.5
	Mango	2
	Melons	0.5
	Palm oil	1
	Banana	2
	Celery	5
	Lettuce	10
	Mustards	10
	Leafy vegetables (except as otherwise listed)	10
	Legume vegetables (except as otherwise listed)	2
	Tea	5
	Watermelon	1
	Cucumber	2
	Tomato	5
	Potato	0.2
Diuron	Papaya	0.5
	Coffee beans	0.1
	Citrus fruits	0.5
	Palm oil	0.1
	Pineapple	0.5
	Banana	0.5
	Sugarcane	0.1
	Tea	1
DSMA	Palm oil	0.1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Emamectin benzoate	Cabbage	0.05
	Chinese cabbage	0.05
	Kale	0.05
	Mustards	0.05
Endosulfan (sum of alpha and beta endosulfan and endosulfan sulphate)	Cocoa beans	0.1
	Fruits	2
	Citrus fruits	2
	Maize	0.1
	Cabbage	2
	Pepper (black, white)	0.5
	Mango	2
	Tea	30
	Brinjal	2
	Cucumber	2
EPTC	Rice (milled or polished)	0.1
Ethoxysulfuron	Rice (milled or polished)	0.01
Etofenprox	Rice (milled or polished)	0.5
Famoxadone	Watermelon	0.5
	Cucumber	0.2
	Tomato	0.2
Fenamiphos (including its sulphoxide and sulphone, expressed as fenamiphos)	Guava	0.2
	Banana	0.1
Fenitrothion	Cereal grains	10
	Rice (milled or polished)	1
Fenoxaprop-p-ethyl	Rice (milled or polished)	0.05
Fenoxycarb	Kale	0.5
	Cabbage	0.2
	Chinese cabbage	0.2
	Mustards	0.5

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Fenpyroximate	Citrus fruits Chilli	0.5 0.5
Fenthion	Starfruit Rice (milled or polished) Citrus fruits Guava Mango Cucumber	2 0.05 2 2 2 0.5
Fenvalerate	Amaranth Okra Cocoa beans Citrus fruits Cauliflower Chilli Kale Cabbage Chinese cabbage Lettuce Mustards Brinjal Cucumber Tomato	2 1 0.05 2 2 1 10 3 1 2 2 1 0.2 1
Fipronil	Rice (milled or polished) Chilli Cabbage Mustards Watermelon Brinjal	0.01 0.05 0.05 0.05 0.01 0.05
Fluazifop-butyl	Papaya Cocoa beans Durian Guava Mango Palm oil Banana Rambutan	0.1 0.1 0.1 0.1 0.1 0.2 0.1 0.1

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Flufenacet	Maize	0.1
Flufenoxuron	Cabbage	0.1
Fluroxypyr	Cocoa beans Palm oil	0.1 0.1
Flutolanil	Rice (milled or polished) Durian Mustards	1 0.1 1
Formetanate hydrochloride	Chilli French beans Long beans Watermelon Brinjal Cucumber	2 2 2 1 2 1
Formothion	Okra Cabbage Root and tuber vegetables Brinjal Cucumber Tomato	0.1 0.1 2 0.1 0.1 0.1
Fosetyl aluminium	Citrus fruits Cocoa beans Durian	5 1 1
Furathiocarb	Rice (milled or polished) Citrus fruits Chilli Maize Watermelon Brinjal	0.1 3 2 0.05 0.2 0.1
Glufosinate ammonium (sum of glufosinate and 3- hydroxy methyl	Onion (bulb) Starfruits Rice (milled or polished) Papaya	0.05 0.1 0.1 0.1



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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
phosphinyl propionic acid, expressed as glufosinate (free acid))	Cocoa beans	0.5
	Coffee beans	0.1
	Citrus fruits	0.1
	Durian	0.1
	Cashew nuts	0.1
	Guava	0.1
	Coconut/coconut oil	0.5
	Cabbage	0.1
	Chinese cabbage	0.1
	Mango	0.1
	Palm oil	0.5
	Jackfruit	0.1
	Banana	0.2
	Lettuce	0.1
	Leafy vegetables (except as otherwise listed)	0.1
	Legume vegetables	0.5
	Tea	0.2
	Watermelon	0.1
	Brinjal	0.1
	Tomato	0.1
Glyphosate	Starfruit	0.1
	Papaya	0.2
	Cocoa beans	0.5
	Coffee beans	0.2
	Citrus fruits	0.2
	Durian	0.1
	Guava	0.1
	Coconut/coconut oil	0.1
	Mango	0.1
	Palm oil	0.1
	Banana	0.2
Tea	0.2	
Hexaconazole	Rice (milled or polished)	0.05
	Coffee beans	0.05
	Long beans	0.2
	Mustards	0.5
	Cucumber	0.1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Hexazinone	Sugarcane	0.1
Hexythiazox	Citrus fruits	0.5
Hydrogen phosphide (all phosphide expressed as hydrogen phosphide)	Rice (milled or polished) Cocoa beans	0.1 0.01
Imazapyr	Palm oil	0.1
Imazethapyr	Palm oil	0.05
Imidachlorprid	Rice (milled or polished) Citrus fruits Chilli Long beans Capsicum Mango Watermelon Brinjal	0.1 0.5 0.1 0.5 0.1 0.5 0.1 0.1
Inorganic bromide (expressed as total bromide)	Cereal grains Pulses Nuts	50 500 100
Iprodione	Rice (milled or polished) Citrus fruits Chilli Cabbage Chinese cabbage Rockmelon Watermelon Brinjal Cucumber Tomato	10 10 5 5 5 2 2 10 2 5
Ipovalicarb	Tomato	1
Isazofos	Rice (milled or polished) Cocoa beans Banana	0.05 0.05 0.1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Watermelon	0.05
Isoproc carb	Rice (milled or polished)	0.2
	Cocoa beans	0.1
	Coffee beans	0.1
Isoprothiolane	Rice (milled or polished)	2
Lufenuron	Chilli	0.5
	Maize	0.05
	Long beans	0.2
	Brinjal	0.2
Malathion	Starfruit	2
	Okra	8
	Rice (milled or polished)	0.5
	Papaya	1
	Citrus fruits	4
	Chilli	0.5
	Meat (cow, goat, pig)	1
	Poultry meat	1
	Guava	2
	Cabbage	8
	Pineapple	8
	Lettuce	8
	Mustards	8
	Legume vegetables	2
	Brinjal	0.5
Cucumber	3	
Tomato	3	
MCPA	Rice (milled or polished)	0.1
Mepronil	Rice (milled or polished)	1
	Legume vegetables	1
Mercaptodimethur (methiocarb)	Rice (milled or polished)	0.05
	Long beans	0.1
	Mustards	0.1
	Cucumber	0.1

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Metalaxyl	Cocoa beans	0.2
	Citrus fruits	5
	Durian	0.2
	Maize	0.05
	Cucumber	0.5
	Tomato	0.5
Metaldehyde	Rice (milled or polished)	1
	Fruits	1
	Tuber crops	1
	Lettuce	1
	Strawberries	1
Methamidophos	Coconut/coconut oil	0.1
	Palm oil	0.1
Methidathion	Cocoa beans	0.1
	Maize	0.1
	Palm oil	0.1
	Sugarcane	0.1
	Tea	0.5
Metolachlor	Amaranth	0.1
	Chili	0.1
	Maize	0.1
	French beans	0.1
	Sweet pea	0.1
	Long beans	0.1
	Soya bean	0.1
	Groundnuts	0.1
	Bitter gourd	0.1
	Angled loofah	0.1
	Lettuce	0.1
	Legume vegetables (except as otherwise listed)	0.1
	Sugarcane	0.1
	Watermelon	0.1
	Cucumber	0.1
Metribuzin	Soya bean	0.05

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Metsulfuron methyl	Rice (milled or polished) Palm oil	0.02 0.02
Molinate	Rice (milled or polished)	0.1
Monocrotophos	Coconut/coconut oil Palm oil	0.05 0.05
MSMA	Cocoa beans Palm oil Sugarcane Tea	1 0.1 0.1 1
MTMC (metolcarb) Myclobutanil	Rice (milled or polished) French beans Long beans Cucumber	0.5 0.5 0.5 0.5
Napropamide	Chilli Sugarcane Brinjal Tomato	0.1 0.1 0.1 0.1
Ofurace	Leafy vegetables Tomato	1 0.5
Oxadiargyl	Rice (milled or polished)	0.05
Oxadiazon	Rice (milled or polished)	0.05
Oxadixyl	Cocoa beans Watermelon Cucumber Tomato Potato	1 0.5 0.5 0.5 0.2
Oxcarboxin	French beans Green gram Long beans	5 5 5

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Oxyfluorfen	Soya bean Groundnuts	0.05 0.05
Paraquat	Rice (milled or polished) Cocoa beans Coffee beans Coconut/coconut oil Pepper (black, white) Palm oil Banana Root ant tuber vegetables (except as otherwise listed) Tapioca	0.5 0.1 0.05 0.1 0.05 0.1 0.05 0.05 0.05
Pencycuron	Rice (milled or polished) Mustards	0.5 1
Pendimethalin	Cabbage Mustards Tomato	0.1 0.1 0.1
Permethrin (sum of isomers)	Okra Cauliflower Cabbage Brinjal Tomato	1 0.5 5 1 1
Phenthoate	Onion (bulb) Okra Rice (milled or polished) Cauliflower Cabbage Lettuce Legume vegetables Brinjal Cucumber Tomato	0.1 0.1 0.05 0.1 0.1 0.1 0.1 0.1 0.1 0.1
Phoxim	Meat (cow, buffalo, sheep, goat, pig, rabbit) Poultry meat	0.01 0.01

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(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Fat (cow, buffalo, sheep, goat, pig, rabbit)	0.05
	Poultry fat	0.05
Picloram	Sugarcane	0.01
Pirimiphos-methyl	Rice (milled or polished)	1
	Maize	5
	Groundnuts	2
Pretilachlor	Rice (milled or polished)	0.05
Prochloraz (sum of prochloraz and its metabolite containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz)	Papaya	1
	Citrus fruits	5
	Chilli	5
	Guava	2
	Pepper (black, white)	8
	Mango	2
	Banana	5
Profenofos	Cauliflower	0.5
	Chilli	5
	Maize	0.05
	French beans	0.5
	Long beans	0.5
	Kale	2
	Cabbage	1
	Bitter gourd	2
	Angled loofah	2
	Mustards	2
	Legume vegetables (except as otherwise listed)	0.5
	Brinjal	2
	Cucumber	0.1
Propamocarb	Cabbage	0.1
	Chinese cabbage	0.1
	Mustards	10
	Watermelon	2
	Honeydew	2
	Cucumber	2

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Tomato	1
Propanil	Rice (milled or polished)	0.1
Propargite	Citrus fruits	5
	Brinjal	2
	Cucumber	0.5
	Tomato	2
Propiconazole	Rice (milled or polished)	0.05
	Cocoa beans	0.1
	Groundnuts	0.05
	Banana	0.1
	Sugarcane	0.05
Propoxur	Rice (milled or polished)	0.1
	Cocoa beans	0.05
Prothiofos	Cauliflower	0.2
	Chilli	0.2
	Cabbage	0.2
	Chinese cabbage	0.2
Pymetrozine	Rice (milled or polished)	0.05
Pyrazosulfuron-ethyl	Rice (milled or polished)	0.1
Pyrethrum		Not prescribed
Pyridaben	Citrus fruits	1
Quinalphos	Okra	0.1
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Cauliflower	0.1
	Chilli	0.1
	Maize	0.1
	Cabbage	0.1
	Sugarcane	0.1
	Brinjal	0.1



[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Tomato	0.1
Quinchlorac	Rice (milled or polished)	0.5
Quintozene (sum of quintozene penthachloraniline and methyl penthachlorophenyl sulfide)	Cabbage	0.02
Quizalofop-ethyl	Okra	0.1
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Chilli	0.1
	Long beans	0.1
	Chinese cabbage	0.1
	Cucumber	0.1
	Tomato	0.1
Sethoxydim	Okra	0.1
	Chilli	0.1
	Cabbage	0.2
	Palm oil	0.05
	Brinjal	0.1
Silafluofen	Rice (milled or polished)	0.2
Silafluofen	Rice (milled or polished)	0.2
Spinosad	Kale	2
	Cabbage	0.5
	Mustards	2
Sulphur		Not prescribed
Tebuconazole	Banana	0.05
Tebufenozide	Okra	0.5
	Rice (milled or polished)	0.1
	Chilli	0.5

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Long beans	0.5
	Brinjal	0.5
	Tomato	0.5
Teflubenzuron	Cabbage	0.2
	Chinese cabbage	0.2
	Mustards	1
Terbuthylazine	Cocoa beans	0.5
Tetradifon	Papaya	5
	Citrus fruits	2
	Guava	5
	Mango	5
	Strawberries	2
	Watermelon	1
Thiamethoxam	Okra	0.2
	Rice (milled or polished)	0.1
	Brinjal	0.2
Thiobencarb	Rice (milled or polished)	0.1
Thiocyclam-hydrogen oxalate	Cabbage	0.3
	Brinjal	0.5
	Tomato	0.5
Thiometon (sum of thiometon, its sulphoxide and sulphone, expressed as thiometon)	Citrus fruits	0.5
	Chilli	0.5
	French beans	0.5
	Long beans	0.5
	Watermelon	0.5
	Cucumber	0.5
	Brinjal	0.5
Thiophanate-methyl (sum of thiophanate- methyl and carbendazim, expressed as carbendazim)	See carbendazim	

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Tolclofos-methyl	Lettuce	2
Tralomethrin	Chilli	0.5
	Cabbage	0.2
	Brinjal	0.5
	Tomato	0.5
Triadimefon	Coffee beans	0.05
Triadimenol (The limits accommodate tridimenol residues resulting from the use of triadimefon and/or triadimenol)	Cocoa beans	0.2
	Coconut/coconut oil	0.2
Triazophos	Citrus fruits	2
	Mango	2
Tribasic sulphate	copper	Not prescribed
Trichlorfon	Rice (milled or polished)	0.1
	Citrus fruits	0.1
	Maize	0.1
	French beans	0.1
	Long beans	0.1
	Kale	0.2
	Mustards	0.1
	Watermelon	0.2
Triclopyr	Palm oil	0.1
Tridemorph	Sweet pea	0.1
	Pumpkins	0.1
	Mango	0.1
	Banana	0.1
	Legume vegetables (except as otherwise listed)	0.1
	Tea	15
	Watermelon	0.1

[Updated until December 2011 (P.U.(A) 435/2010)]

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Cucumber	0.1
Triflumuron	Cabbage	1
Vinclozolin (sum of vinclozolin and all metabolites containing the 3,5-dichloroaniline moiety, expressed as vinclozolin)	Strawberries	10
	Tomatoes	3
White oil		Not prescribed

[Am. P.U.(A)160/04, 358/05]

SIXTEENTH A SCHEDULE

(Deleted)

[Am. P.U.(A) 160/04]

SIXTEENTH B SCHEDULE

[Subregulation 132A(3)]

SUBSTANCES WHICH MAY BE USED IN BASES OF  
ARTIFICIAL SWEETENING SUBSTANCE

Acacia (gum Arabic)

Agar

Alginic acid and its sodium, potassium and ammonium salts, calcium alginate and propylene glycol alginate

Carrageenan

Citric acid

Dextrin

Dextrose

Ethyl alcohol

Glucono-delta-lactone

Glycerol

Guar gum

Karaya gum  
Hydroxypropymethylcellulose  
Lactose  
L-leucine  
Locust bean gum  
Mannitol  
Methylcellulose  
Mono-, di-, and polysaccharides  
Pectin  
Potassium acid tartrate  
Propylene glycol  
Sodium bicarbonate  
Sodium carboxymethylcellulose  
Sodium citrate  
Sodium phosphate  
Sorbitol  
Tartaric acid  
Tragacanth gum  
Water  
Xanthan gum

[Ins. P.U.(A)123/95]

SEVENTEENTH SCHEDULE

[Subregulation 133(2)]

TABLE I

PERMITTED NON-NUTRITIVE SWEETENING SUBSTANCES

- (a) Saccharin (2-Sulphobenzoic Imide)
- (b) Sodium saccharin (sodium salt of 2-Sulphobenzoic Imide)
- (c) Acesulfame potassium

STANDARDS FOR SACCHARIN, SODIUM SACCHARIN AND  
ACESULFAME POTASSIUM

- (a) *Saccharin* (2-Sulphobenzoic Imide)

Saccharin shall contain not less than 99 per cent saccharin on a water-free basis.

- (b) *Sodium saccharin* (Sodium salt of 2-Sulphobenzoic Imide)

Sodium saccharin shall contain not less than 99 per cent and not more than 101 per cent of anhydrous sodium saccharin on a water-free basis.

- (c) *Acesulfame potassium*

Acesulfame potassium shall contain not less than 99 per cent and not more than 101 per cent of acesulfame potassium on a water-free basis.

[Updated until December 2011 (P.U.(A) 435/2010)]

[Subregulation (2A) of Regulation 133]

TABLE II

MAXIMUM PERMITTED PROPORTION OF ACESULFAME  
POTASSIUM IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion
Ice cream	1,000 mg/kg
Mustard, mustard powder and mustard seed oil	350 mg/kg
Canned fruit, canned fruit cocktail	500 mg/kg
Dried fruit, mixed dried fruit	500 mg/kg
Chocolate, white chocolate, milk chocolate	1,000 mg/kg
Vinegar-Distilled, blended, artificial or synthetic	GMP
Chutney	1,000 mg/kg
Chewing gum	5,000 mg/kg
Jam, fruit jelly, marmalade	1,000 mg/kg
Candied fruit, or glazed fruit or crystallized fruit	500 mg/kg
Fish keropok	350 mg/kg
Cocoa or cocoa powder or soluble cocoa	2,500 mg/kg
Ice confection	800 mg/l
Table confection	1,000 mg/l
Other low energy soft drink	3,000 mg/l
Mayonnaise	1,000 mg/kg
Low energy soft drink	600 mg/l
Beverage whiteners	GMP
Spice	GMP

[Updated until December 2011 (P.U.(A) 435/2010)]

Salad dressing	1,000 mg/kg
Soya sauce, hydrolyzed vegetable protein sauce, blended hydrolyzed vegetable protein sauce, chilli sauce and tomato sauce	350 mg/l
Spirit, brandy, fruit brandy, rum, whisky, vodka, gin, samsu and liqueur	GMP
Soup, soup stock	110 mg/kg
Custard powder	350 mg/kg
Fruit wine	GMP
Honey wine or mead	GMP
Wine, wine cocktail, aerate wine, dry wine, sweet wine, rice wine and toddy, beer, lager, ale stout, shandy	350 mg/l

[Am. P.U.(A) 521/92, 306/09]

EIGHTEENTH SCHEDULE

[Subregulation 133(6)]

FORM B

FOOD ACT 1983

FOOD REGULATIONS 1985

License No. ....

**LICENSE TO IMPORT AND USE NON-NUTRITIVE SWEETENING  
SUBSTANCE IN FOOD PREPARATION FOR SALE**

License is hereby granted to ..... trading under the  
name of .....  
whose business address is .....  
to import and use in food preparation for sale non-nutritive sweetening substance .....  
subject to the conditions specified overleaf.

Amount to be imported ..... kg  
This licence expires on .....  
Fee paid RM 200.00  
Date : .....

.....  
Director of Health Services,  
Ministry of Health, Malaysia

CONDITIONS OF LICENCE

1. The non-nutritive sweetening substance imported shall only be used for the preparation of low energy food.
2. All food prepared under paragraph (1) shall comply with the requirements of the Food Regulations 1985.
3. The quantity of non-nutritive sweetening substance imported shall be recorded by the importer in Form D every time an importation is made.
4. The licensee shall be responsible for the proper and secure storage of the non-nutritive sweetening substance.
5. The licensee shall be responsible for maintaining records of importation and use of the non-nutritive sweetening substance as in Form D1 and shall be made available for inspection by the authorized officer whenever required.
6. The licensee shall be required to submit to the Ministry of Health quarterly returns of all records of importation and use of the non-nutritive sweetening substance and on reapplication for licences, in Form D1.
7. This licence is not transferable.
8. A new licence shall be required on the expiration of this licence for the use of any excess non-nutritive sweetening substance that is still in stock, although no importation is intended for the following year.

FORM B1

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No.....

**LICENCE TO IMPORT AND SELL NON-NUTRITIVE SWEETENING SUBSTANCE**

License is hereby granted to .....  
 ..... trading under the  
 name of .....  
 whose business address is .....  
 .....  
 to import and sell the non-nutritive sweetening substance .....  
 subject to the conditions specified overleaf.

Amount to be imported ..... kg  
 This licence expires on .....  
 Fee paid RM 200.00  
 Date : .....

.....  
 Director of Health Services,  
 Ministry of Health, Malaysia



CONDITIONS OF LICENCE

1. The quantity of non-nutritive sweetening substance imported shall be recorded by the importer in Form D every time an importation is made.
2. The licensee shall import and sell the non-nutritive sweetening substance only to –
  - (a) the holder of a licence to purchase and use non-nutritive sweetening substance in food preparation for sale; and
  - (b) the holder of a licence to purchase and sell non-nutritive sweetening substance in retail premises.
3. The licensee shall be responsible for the proper and secure storage of the non-nutritive sweetening substance.
4. The licensee shall be responsible for maintaining records of importation, storage and sale of the non-nutritive sweetening substance as in Form D2.
5. The licensee shall be required to submit to the Ministry of Health quarterly returns of the records of importation, storage and sale of the non-nutritive sweetening substance and on reapplication for licences, in Form D2.
6. The licensee shall be responsible to ensure that the purchaser shall maintain the records of purchase as set out in Form D3 every time the non-nutritive sweetening substance is sold and it shall be signed by the licensee.
7. This licence is not transferable.
8. A new licence shall be required on the expiration of this licence for the sale of any excess non-nutritive sweetening substance that is still in stock, although no importation is intended the following year.

FORM B2

FOOD ACT 1983  
FOOD REGULATIONS 1985

Licence No.....

**LICENCE TO MANUFACTURE FOR SALE AND USE IN FOOD PREPARATION  
FOR SALE ON NON-NUTRITIVE SWEETENING SUBSTANCE**

License is hereby granted to .....  
 ..... trading under the  
 name of .....  
 whose business address is .....  
 .....  
 to manufacture for sale and use in food preparation for sale of non-nutritive sweetening substance  
 ..... subject to the conditions specified overleaf.

Amount to be imported ..... kg  
 This licence expires on .....  
 Fee paid RM 200.00  
 Date : .....

.....  
 Director of Health Services,  
 Ministry of Health, Malaysia

CONDITIONS OF LICENCE

1. The non-nutritive sweetening substance shall only be used for the preparation of low energy food.
2. All food prepared under paragraph (1) shall comply with the requirements of the Food Regulations 1985.
3. The licensee shall be responsible for the proper and secure storage of the non-nutritive sweetening substance.
4. The licensee shall be responsible for maintaining record of manufacture certified by the authorized officer as in Form D4.
5. The licensee shall sell the non-nutritive sweetening substance only to –
  - (a) the holder of a licence to purchase and use non-nutritive sweetening substance in food preparation for sale; and
  - (b) the holder of a licence to purchase and sell non-nutritive sweetening substance in retail premises.
6. The licensee shall be responsible for maintaining records of sale as in Form D2.
7. The licensee shall also be responsible for maintaining records of use of non-nutritive sweetening substance as in Form D5.
8. The licensee shall be required to submit to the Ministry of Health quarterly returns of records of manufacture, use and sale of non-nutritive sweetening substance and on reapplication for a new licence, in Form D2, D4, and D5 respectively.
9. This licence is not transferable.
10. A new licence shall be required on the expiration of this licence for the sale and use of any excess non-nutritive sweetening substance that is still in stock, although no manufacture is intended for the following year.

FORM B3

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No.....

**LICENCE TO PURCHASE AND USE NON-NUTRITIVE SWEETENING  
SUBSTANCE IN FOOD PREPARATION FOR SALE**

License is hereby granted to .....  
 ..... trading under the  
 name of .....  
 whose business address is .....  
 .....  
 to purchase and use in preparation of food for sale, non-nutritive sweetening substance  
 ..... subject to the conditions specified overleaf.

Amount to be imported ..... kg  
 This licence expires on .....  
 Fee paid RM 200.00  
 Date : .....

.....  
Director of Health Services,  
Ministry of Health, Malaysia

CONDITIONS OF LICENCE

1. The licence shall purchase non-nutritive sweetening from –
  - (a) the holder of a licence to import and sell non-nutritive sweetening substance; or
  - (b) the holder of a licence to manufacture for sale and use in food preparation for sale on non-nutritive sweetening substance.
2. The non-nutritive sweetening substance purchased shall only be used for the preparation of low energy food.
3. All food prepared under paragraph (2) shall comply with the requirements of the Food Regulations 1985.
4. The licensee shall be responsible for the proper and secure storage of the non-nutritive sweetening substance.
5. The licensee shall be responsible for maintaining –
  - (a) a record of purchase of non-nutritive sweetening substance as in Form D3, and
  - (b) a record of use of non-nutritive sweetening substance as in Form D5.
6. The licensee shall be required to submit to the Ministry of Health quarterly returns of purchase and use of the non-nutritive sweetening substance and on reapplication for a new licence, in Form D3 and D5 respectively.
7. This licence is not transferable.
8. A new licence shall be required on the expiration of this licence for the use of any excess non-nutritive sweetening substance that is still in stock, although no purchase is intended for the following year.

FORM B4

FOOD ACT 1983

*FOOD REGULATIONS 1985*

Licence No.....

**LICENCE TO PURCHASE AND USE NON-NUTRITIVE SWEETENING  
SUBSTANCE IN RETAIL PREMISES**

License is hereby granted to .....  
..... trading under the  
name of .....  
whose business address is .....  
.....  
to purchase for retail sale non-nutritive sweetening substance .....  
subject to the conditions specified overleaf.

Amount to be imported ..... kg

[Updated until December 2011 (P.U.(A) 435/2010)]

This licence expires on .....  
Fee paid RM 50.00  
Date : .....

.....  
Director of Health Services,  
Ministry of Health, Malaysia

#### CONDITIONS OF LICENCE

1. The licensee shall purchase non-nutritive sweetening substance from –  
(a) the holder of a licence to import and sell non-nutritive sweetening substance; or  
(b) the holder of a licence to manufacture for sale and use in food preparation for sale of non-nutritive sweetening substance.
2. The licence shall be responsible for the proper and secure storage of the non-nutritive sweetening substance.
3. The licensee shall not sell any non-nutritive sweetening substance to any food manufacturer.
4. The licensee shall be responsible for maintaining records of purchase of the non-nutritive sweetening substance as in Form D3.
5. The licensee shall be required to submit to the Ministry of Health quarterly returns of purchase and records of stock of the non-nutritive sweetening substance and on reapplication for a licence, in Form D3.
6. This licence is not transferable.
7. A new licence shall be required on the expiration of this licence for the sale of the non-nutritive sweetening substance that is still in stock, although no purchase is intended for the following year.

#### NINETEENTH SCHEDULE

[Subregulation 133(7)]

FORM C

FOOD ACT 1983

FOOD REGULATIONS 1985

**APPLICATION FOR LICENCE TO IMPORT AND USE/IMPORT  
AND SELL/MANUFACTURE FOR SALE AND USE/PURCHASE  
AND USE/PURCHASE AND SELL IN RETAIL PREMISES\*  
NON-NUTRITIVE SWEETENING SUBSTANCE**

The Director of Health Services,  
Ministry of Health, Malaysia  
Kuala Lumpur

Sir,

I, the undersigned,..... owner/Director/Manager\*

(Name of Applicant)

of the following firm/factory/company\* .....

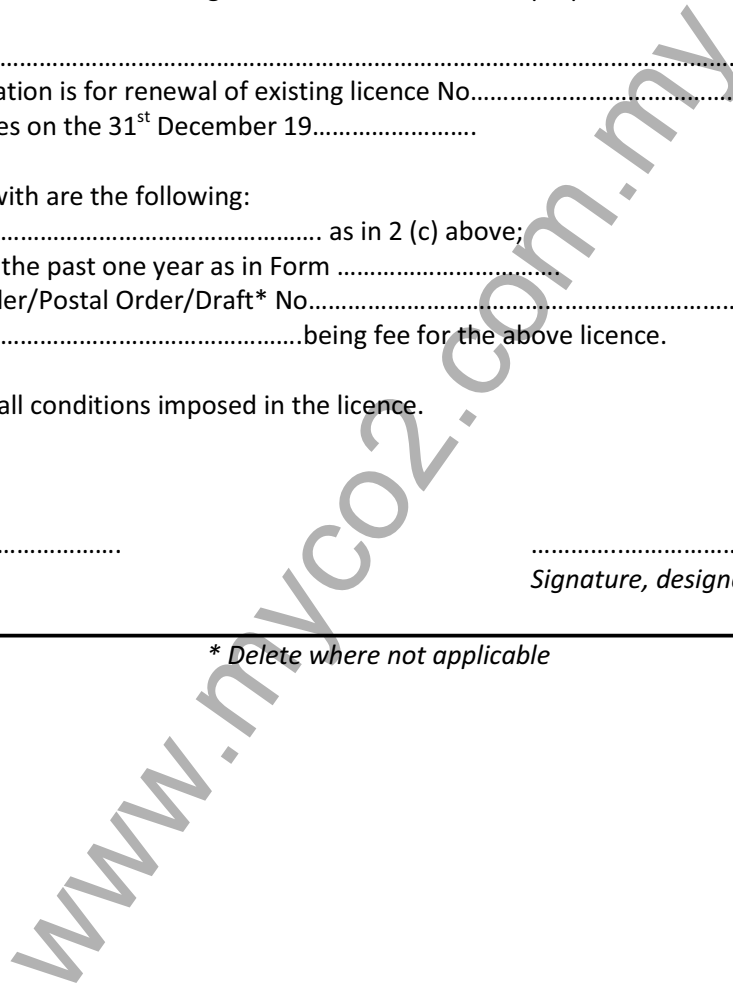
.....  
whose business address is .....  
hereby apply for the following licence/renewal of the following licence\*.....  
.....  
.....

- 2. Further particulars of the licence applied for are as follows:
  - (a) name of non-nutritive sweetening substance .....
  - (b) \* the non-nutritive sweetening substance is to be used in preparation of the following type of food:  
.....
  - (c) \* the application is for renewal of existing licence No.....  
which expires on the 31<sup>st</sup> December 19.....
- 3. Enclosed herewith are the following:
  - (a)\* Licence No..... as in 2 (c) above;
  - (b)\* Return for the past one year as in Form .....
  - (c) Money Order/Postal Order/Draft\* No..... for the sum of Ringgit .....being fee for the above licence.
- 4. I shall observe all conditions imposed in the licence.

Date.....  
.....  
*Signature, designation and chop*

---

\* Delete where not applicable



[Updated until December 2011 (P.U.(A) 435/2010)]

TWENTIETH SCHEDULE  
[Subregulation 133(8)]  
FORM D

**RECORD OF IMPORTING OF NON-NUTRITIVE  
SWEETENING SUBSTANCE**

(For use by importers)

Name of importer .....

Address .....

<i>Name and address of exporter</i>	<i>Name of non-nutritive sweetening substance</i>	<i>Quantity imported (kg)</i>	<i>No. of Customs Import Form No.1</i>	<i>Place/Station of importation</i>	<i>Signature of importer</i>

www.myc02.com.my

[Updated until December 2011 (P.U.(A) 435/2010)]

FORM D1

**RECORD OF IMPORTATION AND USE OF NON-NUTRITIVE SWEETENING  
SUBSTANCE IN FOOD PREPARATION FOR SALE**

Name of importer .....

Address .....

<i>Date</i>	<i>Name of non-nutritive sweetening substance</i>	<i>Quantity imported (kg)</i>	<i>Quantity used (kg)</i>	<i>Balance in stock (kg)</i>	<i>Signature of importer</i>

www.myc02.com.my





[Updated until December 2011 (P.U.(A) 435/2010)]

FORM D3

**RECORD OF PURCHASE OF NON-NUTRITIVE SWEETENING SUBSTANCE**

(For use by purchaser only)

Name of purchaser.....

Address .....

<i>Name of seller</i>	<i>Name of non-nutritive sweetening substance</i>	<i>Name of company and licence no. of seller</i>	<i>Quantity purchased (kg)</i>	<i>Date purchased</i>	<i>Invoice/ Receipt No.</i>	<i>Signature of seller</i>

FORM D4

**RECORD OF MANUFACTURE OF NON-NUTRITIVE SWEETENING SUBSTANCE**

<i>Name and address of manufacturer</i>	<i>Name of non-nutritive sweetening substance</i>	<i>Quantity manufactured (kg)</i>	<i>Signature, official stamp of authorized officer and date</i>

[Updated until December 2011 (P.U.(A) 435/2010)]

FORM D5

**RECORD OF USE OF NON-NUTRITIVE SWEETENING SUBSTANCE IN FOOD  
PREPARATION FOR SALE**

Name of food manufacturer.....

Address .....

<i>Date</i>	<i>Name of non-nutritive substance</i>	<i>Quantity in stock (kg)</i>	<i>Quantity used (kg)</i>	<i>Balance of stock (kg)</i>	<i>Signature</i>

www.myc02.com.my

TWENTIETH A SCHEDULE

(Subregulation 134(3))

TABLE I

**STANDARD FOR ASPARTAME  
(Aspartyl phenylalanine methyl ester)**

Aspartame shall contain not less than 98% and not more than 102% of aspartame on a water-free basis.

TABLE II

**STANDARD FOR ERYTHRITOL (1,2,3,4-Butanetetrol)**

Erythritol shall contain not less than 99% of erythritol on a water-free basis.

[Ins. P.U.(A) 162/88, 90/99, 306/09]

TWENTY-FIRST SCHEDULE

TABLE I

[Subregulation 389(3)]

**NUTRIENT LEVEL FOR INFANT FORMULA**

(1) Nutrient	NUTRIENT LEVEL (PER 100 KCAL)	
	(2) Minimum Amount	(3) Maximum Amount
Protein* (see note below)	1.8 g	4.5 g
Fat (g)	3.3	6.0
(% cal)	30	54
Essential fatty acids (linoleate) :		
(% cal)	3	not prescribed
(mg)	300	not prescribed
Vitamin A (expressed as retinol)	250 I.U.	500 I.U.
Vitamin D	40 I.U.	80 I.U.
Ascorbic acid (Vit. C)	8 mg	not prescribed
Thiamine (Vit. B <sub>1</sub> )	40 µg	not prescribed
Riboflavin (Vit. B <sub>2</sub> )	60 µg	not prescribed
Nicotinamide	250 µg	not prescribed
Vitamin B <sub>6</sub>	35 µg	not prescribed
Folic Acid	4 µg	not prescribed

[Updated until December 2011 (P.U.(A) 435/2010)]

Panthenic Acid	...	...	...	...	...	...	...	...	...	...	300 µg	not prescribed
Vitamin B <sub>12</sub>	...	...	...	...	...	...	...	...	...	...	0.15 µg	not prescribed
Vitamin K	...	...	...	...	...	...	...	...	...	...	4 µg	not prescribed
Biotin	...	...	...	...	...	...	...	...	...	...	1.5 µg	not prescribed
Vitamin E	...	...	...	...	...	...	...	...	...	...	0.7 I.U./g	not prescribed
											linoleic acid in no case less than 0.7 I.U./100 kcal	
Sodium (Na)	...	...	...	...	...	...	...	...	...	...	20 mg	60 mg
Potassium (K)	...	...	...	...	...	...	...	...	...	...	80 mg	200 mg
Calcium (Ca)	...	...	...	...	...	...	...	...	...	...	50 mg	not prescribed
Phosphorus (P)	...	...	...	...	...	...	...	...	...	...	25 mg	not prescribed
Choline	...	...	...	...	...	...	...	...	...	...	7 mg	not prescribed
Zinc (Zn)	...	...	...	...	...	...	...	...	...	...	0.5 mg	1.5 mg
Iron	...	...	...	...	...	...	...	...	...	...	0.15 mg	not prescribed

NOTES :

- \*The amounts specified in columns (2) and (3) are for protein of nutritional quality equivalent to that of casein. Greater quantity of other protein is permitted so long as it is in proportion to the biological value of the aforesaid amount. The quantity of the other protein shall not be less than 85% of that of casein.
- Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
- The Ca:P ratio shall not be less than 1.2 and not more than 2.0.

TABLE IA

(Subregulation 389(3A))

**OPTIONAL INGREDIENTS IN INFANT FORMULA**

(1) <i>Optional Ingredient</i>	(2) <i>Maximum Level Mg/100 kcal</i>
<b>1. NUCLEOTIDES</b>	
Cytidine 5'-Monophosphate	2.50
Uridine 5'-Monophosphate	1.75
Adenosine 5'-Monophosphate	1.50
Guanosine 5'-Monophosphate	0.50
Inosine 5'-Monophosphate	1.00

[Updated until December 2011 (P.U.(A) 435/2010)]

TABLE II

(Subregulation 389(5))

**PERMITTED FOOD ADDITIVE IN INFANT FORMULA**

	(1) <i>Food additive</i>	(2) <i>Maximum level in 100 ml of the ready-to-drink product</i>
1.	EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	0.5 g 0.4 g
2.	THICKENERS Guar gum Locust bean gum Distarch phosphate  Acetylated distarch phosphate  Carrageenan	0.1 g 0.1 g 0.5 g singly or in combination in soya-based product only 2.5 g singly or in combination in hydrolysed protein or amino acid based product or both 0.03 g in regular milk and soya based liquid product only 0.1 g in hydrolysed protein or amino acid based liquid product or both
3.	ACIDULANTS, ALKALIS AND BUFFERS Calcium hydroxide Potassium hydroxide Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Potassium carbonate Sodium citrate Potassium citrate  Lactic acid Citric acid	Limited by good manufacturing practice and within the limits for Na and K as specified in Table I          Limited by good manufacturing practice
4.	ANTIOXIDANTS Mixed tocopherols concentrate L-Ascorbyl palmitate	1 mg 1 mg

[Am. P.U.(A)162/88, 303/00, 312/01, 306/09]

TWENTY-FIRST A SCHEDULE

(Regulation 389A)

**NUTRIENT LEVELS FOR FOLLOW-UP FORMULA**

TABLE I

*Nutrient Level (Per 100 kcal)*

(1) Nutrient	(2) Minimum amount	(3) Maximum amount
Protein* (see note below) ... ..	3 g	5.5 g
Fat ... ..	3 g	6 g
Essential fatty acids (linoleate) ... ..	300 mg	not prescribed
Vitamin A (expressed as retinol) ... ..	250 I.U. or 75 µg	750 I.U. or 225 g
Vitamin D ... ..	40 I.U. or 1 µg	120 I.U. or 3 g
Ascorbic acid (Vitamin C) ... ..	8 mg	not prescribed
Thiamine (Vit. B <sub>1</sub> ) ... ..	40 µg	not prescribed
Riboflavin (Vitamin B <sub>2</sub> ) ... ..	60 µg	not prescribed
Nicotinamide ... ..	250 µg	not prescribed
Vitamin B <sub>6</sub> ... ..	45 µg	not prescribed
Folic acid ... ..	4 µg	not prescribed
Panθοthenic acid ... ..	300 µg	not prescribed
Vitamin B <sub>12</sub> ... ..	0.15 µg	not prescribed
Vitamin K <sub>1</sub> ... ..	4 µg	not prescribed
Biotin (Vitamin H) ... ..	1.5 µg	not prescribed
Vitamin E (% tocopherol compounds) ... ..	0.7 I.U./g linoleic acid but in no case less than 0.7 I.U./100 available kilocalories	
Sodium (Na) ... ..	20 mg	85 mg
Potassium (K) ... ..	80 mg	not prescribed
Chloride (Cl) ... ..	55 mg	not prescribed
Calcium (Ca) ... ..	90 mg	not prescribed
Phosphorus (P) ... ..	60 mg	not prescribed
Magnesium (Mg) ... ..	6 mg	not prescribed
Iron (Fe) ... ..	1 mg	2 mg
Iodine (I) ... ..	5 µg	not prescribed
Zinc (Zn) ... ..	0.5 mg	not prescribed

NOTES:

- \*Not less than 3.0 g per 100 available calories or 0.7 per 100 available kilojoules of protein of nutritional quality equivalent to that of casein in or a greater quantity of other protein in inverse proportion to its nutritional quality. The quantity of the other protein shall not be less than 85% of that casein. The total quantity of protein shall not be more than 5.5 g per 100 available calorie (or 1.3 g per 100 available kilojoules).  
Conversion factor for nitrogen shall follow the WHO Technical Report Series No. 522, WHO, Geneva.
- Formulas shall contain a minimum of 15 µg of Vitamin B<sub>6</sub> per gram of protein.
- Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its use in accordance with good manufacturing practice does not present a hazard to health.
- The Ca:P ratio shall not be less than 1.2 and not more than 2.0.
- 1 kilojoule (kJ) is equivalent to 0.239 kilocalorie (kcal).

TABLE II  
PERMITTED FOOD ADDITIVE IN FOLLOW-UP FORMULA

(1) <i>Food additive</i>	(2) <i>Maximum level in 100 ml of product ready-for-consumption</i>
1. EMULSIFIERS Lecithin Mono and Diglycerides	0.5 g 0.4 g
2. THICKENERS Guar gum Locust bean gum  Distarch phosphate Acetylated distarch phosphate Phosphated distarch phosphate Acetylated distarch adipate  Carrageenan    Pectin	0.1 g 0.1 g  0.5 g singly or in combination in soya based products only 2.5 g singly or in combination in hydrolysed protein and/or amino acid-based products only  0.03 g singly or in combination in milk and soya-based products only 0.1 g singly or in combination in hydrolysed protein and/or amino acid-based liquid products only  1 g
3. ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Sodium citrate Potassium hydrogen carbonate Potassium carbonate Potassium hydroxide Potassium citrate Sodium hydroxide Calcium hydroxide L (+) lactic acid L (+) lactic acid producing cultures Citric acid	Limited by Good Manufacturing Practices within the limits for Na as specified in Table I
4. ANTIOXIDANTS Mixed tocopherols concentrate % - Tocopherol  L-Ascorbyl palmitate L-Ascorbic acid and its Na, Ca salts	3 mg singly or in combination  5 mg singly or in combination expressed as ascorbic acid (See Table I)
5. FLAVOURING SUBSTANCES Natural Fruit Extracts  Vanilla extract	In accordance with Good Manufacturing Practices In accordance with Good Manufacturing Practices

[Updated until December 2011 (P.U.(A) 435/2010)]

Ethyl vanillin	5 mg
Vanillin	5 mg

TABLE III  
OPTIONAL INGREDIENTS IN FOLLOW-UP FORMULA

(1) <i>Optional Ingredient</i>	(2) <i>Maximum Level mg/100 kcal</i>
NUCLEOTIDES	
Cytidine 5'-Monophosphate	2.50
Uridine 5'-Monophosphate	1.75
Guanosine 5'-Monophosphate	0.50
Inosine 5'-Monophosphate	1.00
Adenosine 5'-Monophosphate	1.5

[Ins. P.U.(A) 88/03; Am. P.U.(A) 306/09]

TWENTY-SECOND SCHEDULE

[Subregulation 390(7)]

TABLE I

[Subregulations 390(6) and 391 (6)]

NUTRIENT LEVELS FOR CANNED FOOD FOR INFANTS AND CHILDREN  
AND CEREAL BASED FOOD FOR INFANTS AND CHILDREN

(1) <i>Nutrient</i>	<i>NUTRIENT LEVEL (per 100 kcal)</i>	
	(2) <i>Minimum Amount</i>	(3) <i>Maximum Amount</i>
Vitamin A (expressed as retinol)	255 I.U.	500 I.U.
Vitamin D	40 I.U.	80 I.U.
Ascorbic acid (Vit. C)	8 mg	not prescribed
Thiamine (Vit. B <sub>1</sub> )	25 µg	not prescribed
Riboflavin (Vit. B <sub>2</sub> )	60 µg	not prescribed
Nicotinamide	0.8 mg	not prescribed
Vitamin B <sub>6</sub>	35 µg	not prescribed
Folic acid	4 µg	not prescribed
Panthenic acid	300 µg	not prescribed
Vitamin B <sub>12</sub>	0.15 µg	not prescribed
Vitamin E	0.3 I.U.	not prescribed
Calcium (Ca)	50 mg	not prescribed
Phosphorus (P)	25 mg	not prescribed



Iron (Fe)	...	...	...	...	...	...	...	...	...	...	...	1 mg	not prescribed
Iodine	...	...	...	...	...	...	...	...	...	...	...	5 µg	not prescribed

NOTES:

1. Where the maximum amount of the nutrient is not prescribed, the total daily intake of the nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
2. The Ca:P ratio shall be not less than 1.2 and not more than 2.0.
3. The level of Vitamin C shall not apply to biscuits, rusks and other similar products.

TABLE II

(Regulation 390(7))

**PERMITTED FOOD ADDITIVE IN CANNED FOOD FOR INFANTS AND CHILDREN**

(1) <i>Food additive</i>	(2) <i>Maximum level in 100 g of the ready-to-eat product</i>
1. EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	0.5 g 0.15 g
2. THICKENERS Locust bean gum Distarch phosphate Acetylated distarch phosphate Phosphated distarch phosphate	0.2 g 0.6 g singly or in combination
3. ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate  Potassium hydrogen carbonate Calcium carbonate  Lactic acid Citric acid and Na salts  Acetic acid	Limited by good manufacturing practice and within the limit of Na specified in subregulation 390 (3)  Limited by good manufacturing practice  0.2 g 0.5 g and within the limit for Na specified in subregulation 390(3)  0.5 g
4. ANTIOXIDANTS Tocopherol  L-Ascorbyl palmitate L-Ascorbic acid and its Na and K salts	0.03 g/100 g fat, singly or in combination  0.02 g/100 g fat 0.05 g/100 g, expressed as ascorbic acid and within the limit of Na specified in subregulation 390(3)
5. FLAVOURING SUBSTANCES Vanilla extract	Limited by good manufacturing practice

[Updated until December 2011 (P.U.(A) 435/2010)]

Ethyl vanillin	7 mg
Vanillin	7 mg

[Am. P.U.(A) 162/88, 90/99]

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[Updated until December 2011 (P.U.(A) 435/2010)]

TWENTY-THIRD SCHEDULE

(Regulation 391(7))

**PERMITTED FOOD ADDITIVE IN CEREAL-BASED FOOD FOR INFANTS AND CHILDREN**

	(1) <i>Food Additive</i>	(2) <i>Maximum Level in 100 g of product on a water-free basis</i>
1.	EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	1.5 g 1.5 g
2.	ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate  Potassium hydrogen carbonate Calcium carbonate  Lactic acid Citric acid	Limited by good manufacturing practice and within the limits for Na as specified in subregulation 391(3)  } Limited by good manufacturing practice  1.5 g 2.5 g
3	ANTIOXIDANTS Tocopherol  L-Ascorbyl palmitate L-Ascorbic acid and its Na and K salts	} 0.03 g/100 g fat, singly or in combination  0.02 g/100 g fat 50 mg, expressed as ascorbic acid and within the limits for Na as specified in subregulation 391(3)
4.	FLAVOURING SUBSTANCES Vanillin extract Ethyl vanillin Vanillin	Limited by good manufacturing practice 7 mg 7 mg

[Am. PU (A)162/88]

TWENTY-FOURTH SCHEDULE

(Regulation 392 [3])

**MAXIMUM TOTAL ENERGY VALUE OF LOW ENERGY FOOD**

(1) <i>Type of Food</i>	(2) <i>Maximum Total Energy Value</i>
Beverage (ready for consumption)	33 KJ (8 kcal) per 100 ml
Spread, marmalade, jam and seri kaya	418 KJ (100 kcal) per 100 g
Table confection (ready for consumption)	58 KJ (14 kcal) per 100 g

All other food	209 KJ (50 kcal) per 100 g
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[Am. PU (A)162/88]

TWENTY-FOURTH A SCHEDULE

(Regulation 393A )

**PERMITTED INGREDIENT IN SALT SUBSTITUTES**

(1) <i>Ingredient</i>	(2) <i>Maximum Level</i>
(a) Potassium sulphate, potassium, calcium or ammonium salts of adipic, glutamic, carbonic, succinic, lactic, tartaric, citric, acetic, hydrochloric or orthophosphoric acid;	Not limited, except that P not to exceed 4% w/w and $\text{NH}_4^+$ 3% w/w of the salt substitute mixture.
(b) Magnesium salts of adipic, glutamic, carbonic, citric, succinic, acetic, tartaric, lactic, hydrochloric or orthophosphoric acids mixed with other Mg-free salt substitutes as listed in (a), (c) and (d);	$\text{Mg}^{++}$ to be not more than 20% w/w of the total of the cation $\text{K}^+$ , $\text{Ca}^{++}$ and $\text{NH}_4^+$ present in the salt substitute mixture and P not to exceed 4% w/w of the salt substitute mixture
(c) Choline salts of acetic, carbonic, lactic, tartaric, citric or hydrochloric acids, mixed with other choline-free salt substitute as listed in (a), (b) and (d); or	The choline content not to exceed 3% w/w of the salt substitute mixture
(d) Free adipic, glutamic, citric, lactic or malic acids.	Not limited.

[Ins. PU (A) 131/02]

TWENTY-FIFTH SCHEDULE

(Subregulation 394 (1) and 360B (3))

**STANDARD FOR WATER AND PACKAGED DRINKING WATER**

**1. Physical standard:**

<i>Physical Properties</i>	<i>Maximum permitted proportion</i>
Colour (True Colour Unit) ... ..	15
Turbidity (Nephelometric turbidity unit) ... ..	5

**2. Chemical standard**

(a) pH ... ..	6.5 to 8.5
(b) Chemicals -	
	<i>Chemicals</i>
	<i>Maximum permitted proportion in milligram per litre (mg/l)</i>
Aluminium (as Al) ... ..	0.2

[Updated until December 2011 (P.U.(A) 435/2010)]

Ammonia (as N)	...	...	...	...	...	...	...	...	...	...	...	0.5
Anionic Detergent (MBAS)	...	...	...	...	...	...	...	...	...	...	...	1.0
Arsenic (as As)	...	...	...	...	...	...	...	...	...	...	...	0.05
Biocides (Total)	...	...	...	...	...	...	...	...	...	...	...	0.1
Cadmium (as Cd)	...	...	...	...	...	...	...	...	...	...	...	0.005
Carbon chloroform extract	...	...	...	...	...	...	...	...	...	...	...	0.5
Chloride (as Cl)	...	...	...	...	...	...	...	...	...	...	...	250
Chloroform	...	...	...	...	...	...	...	...	...	...	...	0.03
Chromium (as Cr)	...	...	...	...	...	...	...	...	...	...	...	0.05
Copper (as Cu)	...	...	...	...	...	...	...	...	...	...	...	1.0
Cyanide (as CN)	...	...	...	...	...	...	...	...	...	...	...	0.1
Fluoride (as F)	...	...	...	...	...	...	...	...	...	...	...	1.5
Hardness (as CaCO <sub>3</sub> )	...	...	...	...	...	...	...	...	...	...	...	500
Iron (as Fe)	...	...	...	...	...	...	...	...	...	...	...	0.3
Lead (as Pb)	...	...	...	...	...	...	...	...	...	...	...	0.05
Manganese (as Mn)	...	...	...	...	...	...	...	...	...	...	...	0.1
Magnesium	...	...	...	...	...	...	...	...	...	...	...	150
Mercury (as Hg)	...	...	...	...	...	...	...	...	...	...	...	0.001
Mineral oil	...	...	...	...	...	...	...	...	...	...	...	0.3
Nitrate (as N)	...	...	...	...	...	...	...	...	...	...	...	10
Phenol	...	...	...	...	...	...	...	...	...	...	...	0.002
Selenium (Se)	...	...	...	...	...	...	...	...	...	...	...	0.01
Silver (as Ag)	...	...	...	...	...	...	...	...	...	...	...	0.05
Sodium (as Na)	...	...	...	...	...	...	...	...	...	...	...	200
Sulphate (as SO <sub>4</sub> )	...	...	...	...	...	...	...	...	...	...	...	400
Zinc (as Zn)	...	...	...	...	...	...	...	...	...	...	...	5
Residual chlorine (Free)	...	...	...	...	...	...	...	...	...	...	...	0.1

(c) Pesticides -

	<i>Pesticides</i>	<i>Maximum permitted proportion in milligram per litre (mg/l)</i>
Aldrin/Dieldrin	...	0.0003
Chlordane	...	0.0003
2,4-D	...	0.1
DDT	...	0.001
Heptachlor and Heptachlor Epoxide	...	0.0001
Hexachlorobenzene	...	0.00001
Lindane	...	0.003
Methoxychlor	...	0.03

**3. Bacteriological Standard**

<i>Bacteria</i>	<i>Method</i>	<i>Count per 100ml</i>
<i>Coliform organism</i>	1. Multiple tube method (37°C/48 hrs)	(i) shall not exceed 10 (Most Probable Number); (ii) shall not be detectable in 2 consecutive samples; (iii) shall not be detectable in 95 per cent of samples throughout a year

	2. Membrane filter	(i) arithmetic mean of all monthly samples is 1 colony/100ml; (ii) not more than 4 colonies/100ml in 2 consecutive samples.
<i>Escherichia coli</i>	Multiple tube method	Nil (Most Probable Number)

**4. Radioactivity**

Gross α	... ..	0.1 Bq/l
Gross β	... ..	1 Bq/l

[Am. PU (A)190/91]

TWENTY-SIXTH SCHEDULE

(Subregulation 360A(7))

**STANDARD FOR NATURAL MINERAL WATER**

**1. Chemical Standard:**

<i>Chemicals</i>	<i>Maximum permitted proportion in milligram per litre (mg/l)</i>
Arsenic	0.05
Barium	1
Borate (calculated as H <sub>3</sub> BO <sub>3</sub> )	30
Cadmium	0.01
Copper	1
Chromium (VI)	0.05
Cyanide (calculated as CN <sup>-</sup> )	0.01
Fluoride (calculated as F <sup>-</sup> )	2
Lead	0.05
Manganese	2
Mercury	0.001
Nitrate (calculated as NO <sub>3</sub> <sup>-</sup> )	45
Nitrites (calculated as NO <sub>2</sub> <sup>-</sup> )	0.005
Organic matter (calculated as O <sub>2</sub> )	3
Selenium	0.01
Sulphide (calculated as H <sub>2</sub> S)	0.05
Zinc	5

**2. Bacteriological Standard:**

<i>Bacteria</i>	<i>Method</i>	<i>Count per 100 ml</i>
Coliform organism	1. Multiple tube method (37°C/48hrs)	(i) Shall not exceed 10 (Most Probable Number); (ii) Shall not be detectable in 2 consecutive samples (iii) Shall not be detectable in 95 per cent of samples throughout a year

[Updated until December 2011 (P.U.(A) 435/2010)]

	2. Membrane filter	(i) Arithmetic mean of all monthly samples is 1 colony/100 ml (ii) Not more than 4 colonies/100 ml in 2 consecutive samples
<i>Escherichia coli</i>	Multiple tube method	Nil (Most Probable Number)
3. Radioactivity		Maximum permitted amount in Bq/l
Gross $\alpha$		0.1
Gross $\beta$		1

[Ins. PU (A)190/91]

TWENTY-SEVENTH SCHEDULE

(Subregulations 360A(2))

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No.....

LICENCE TO TAKE NATURAL MINERAL WATER FROM ANY SOURCE FOR THE PURPOSE OF TRADE OR BUSINESS

Licence is hereby granted to .....  
whose business address is .....

.....  
to take natural mineral water from its source at .....  
for the purpose of trade or business.

This licence is subject to conditions which may be imposed pursuant to subregulation 360A(3A).

Date:.....

.....  
*Director of Health Services,  
Ministry of Health, Malaysia*

[Ins. PU (A) 110/93]

[Updated until December 2011 (P.U.(A) 435/2010)]

TWENTY-EIGHTH SCHEDULE

(Subregulations 360B (1A))

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No.....

LICENCE TO TAKE DRINKING WATER FROM ANY SOURCE  
FOR THE PURPOSE OF TRADE OR BUSINESS

Licence is granted to .....  
whose business address is .....  
.....  
to take drinking water from its source at .....  
for the purpose of trade or business.

This licence is subject to conditions which may be imposed under subregulation 360B(1C).

Date:.....

.....  
*Director of Health Services,  
Ministry of Health, Malaysia*

[Ins. PU (A) 384/00]

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[Updated until December 2011 (P.U.(A) 435/2010)]

TWENTY-NINTH SCHEDULE

(Regulation 394A)

FOOD ACT 1983

FOOD REGULATIONS 1985

License No. ....

LICENSE TO PREPARE ICE FOR THE PURPOSE OF TRADE OR BUSINESS

License is granted to .....  
whose business address is .....  
.....  
to prepare ice for the purpose of trade or business.

This license is subject to conditions which may be imposed pursuant to regulation 394A.

Date: .....

.....  
Director of Health Services,  
Ministry of Health, Malaysia

[Ins. PU (A) 113/09]

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